

**T**hese party cakes  
are simple to make,  
colorful, and, most  
of all, fun, for both  
you and the kids.

KÖNEMANN

CONFIDENT COOKING

# Kids' PARTY Cakes

ESTHER

ISBN 3-8290-0061-0



9 783829 006811

US edition  
Printed in China

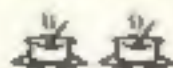


## USEFUL INFORMATION

Easy



A little care needed



More care needed



All our recipes are thoroughly tested. Standard metric measuring cups and spoons are used in the development of our recipes. All cup and spoon measurements are level. We have used 60 g eggs in all recipes. Sizes of cans vary from manufacturer to manufacturer and between countries; use the can size closest to the one suggested in the recipes.

### Weights and Measures

3 teaspoons	= 1 tablespoon	1 tablespoon	= 1/2 fluid ounce
4 tablespoons	= 1/2 cup	1 cup	= 8 fluid ounces
5 1/2 tablespoons	= 1/2 cup	1 cup	= 1/2 US pint
8 tablespoons	= 1/2 cup	2 cups	= 1 US pint
11 tablespoons	= 1/2 cup	4 cups	= 1 quart
12 tablespoons	= 1/2 cup	2 US pints	= 1 quart
16 tablespoons	= 1 cup	4 quarts	= 3 1/2 liters
1 tablespoon	= 28 milliliters	1/2 pound	= 125 grams
1 cup	= 250 milliliters	1/2 pound	= 282 grams
1.06 quart	= 1 liter	1/2 pound	= 375 grams
		1 pound	= 502 grams

Copyright © Murdoch Books 1993

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise without the prior written permission of the publisher.

This book was produced by Murdoch Books, 213 Miller Street, North Sydney, NSW 2060.

This US edition first published 1993 by  
KÖNEMANN Verlagsgesellschaft mbH  
Ronsse Str. 126, D-50668 Cologne  
Printing and binding: Sing Cheong Printing Co., Ltd.  
Printed in Hong Kong, China  
ISBN 1 85196 061 0

# Kids' PARTY Cakes



KÖNEMANN



## Helpful Hints For Successful Cake Decorating

**C**ake making and decorating should be fun. Here are some hints to help make cake decorating enjoyable and successful without intricate designs or the use of a template.

- ◆ Assemble all the ingredients and utensils before you start baking or decorating the cake.
- ◆ Use the correct sized and shaped pans. We take our measurements across the top of pans.
- ◆ Prepare pans before you begin. Brush pans with melted butter or oil. Line base and sides with waxed or parchment paper; grease the paper.
- ◆ Preheat oven to moderate 350°F.
- ◆ Establish size of board to be used, allowing ample space around the cake. Masonite is ideal for a cake board.
- ◆ Boards can be covered with foil, foil-covered paper, cellophane or wrapping paper of your choice.



board, cut paper 2 inches larger than the board. Spread smooth surface of board with children's glue and press into center of wrong side

*Creepy Bat, page 28*

- ◆ To cover a round board, cut a circle 2 inches larger than the board. Spread smooth surface of board with children's glue and press into center of wrong side of paper. Cut extension at 1-inch intervals around board. Fold paper over edge of board and secure to back of board with tape. Cut out a paper circle and glue over back of board.
- ◆ To cover a rectangular or square

of paper. Fold corners, press firmly towards back of board and secure with tape. Cut a rectangle or square of paper and glue over back of board.

- ◆ Bake cakes for suggested time or until a wooden skewer or toothpick inserted near the center comes out clean. (Cakes baked in oven-proof bowls take longer, about 50 minutes.)

### Basic Butter Cake

$\frac{1}{2}$  cup butter  
1 cup sugar  
1 egg, lightly beaten  
1 teaspoon vanilla  
 $1\frac{1}{2}$  cups all-purpose flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  cup milk

- 1 Preheat oven to moderate 350°F. Brush pan (see chart, opposite, for sizes) with melted butter or oil. Line base and sides with waxed or parchment paper; grease paper.
- 2 Using electric beaters, beat butter and sugar in small mixing bowl until light and creamy. Add egg and beat thoroughly. Add vanilla; beat until combined.
- 3 Stir together flour and baking powder. Using a metal spoon, fold in flour mixture alternately with milk. Stir until just combined and mixture is almost smooth. Be careful not to overmix.
- 4 Spoon mixture into prepared pan; smooth surface. Bake 35 minutes or until a skewer comes out clean when it is inserted in center of cake.
- 5 Leave cake in pan 10 minutes before turning onto wire rack to cool. Remove paper.

Butter cakes can be baked up to 3 months before using. Cover with plastic wrap and store in freezer. Remove from freezer, stand, uncovered, 10 minutes before cutting to shape. Stand further 15 minutes before decorating. Freeze leftover cake pieces and use later for desserts, if desired.

### Fluffy Icing

1 cup sugar  
 $\frac{1}{2}$  cup water  
2 egg whites

- 1 Combine sugar and water in small pan. Stir constantly over low heat until mixture boils and sugar has dissolved. Simmer, uncovered, without stirring for 5 minutes.
- 2 Using electric beaters, beat egg whites in a clean, dry mixing bowl until stiff peaks form.
- 3 Pour hot syrup in a thin stream over egg whites, beating

constantly until icing is thick, glossy and increased in volume.

### Basic Butter Cream

$\frac{1}{2}$  cup butter  
4 cups powdered sugar, sifted  
 $\frac{1}{2}$  cup milk  
1 teaspoon vanilla

- 1 Beat butter in small mixing bowl until light and creamy.
- 2 Gradually add 2 cups sugar, beating well. Add milk and vanilla, beating well. Add remaining sugar and beat till well combined.

You will need 1 package 3-layer size cake mix or 1 quantity Basic Butter Cake to fill the following sized pans.

8 x 1 $\frac{1}{2}$ -inch or 9 x 1 $\frac{1}{2}$ -inch	round cake pan
8 x 8 x 2-inch	square cake pan
8-inch	tubo pan
11 x 7 x 1 $\frac{1}{2}$ -inch	shallow oblong cake pan
9 x 5 x 2-inch	bread/loaf pan
5-cup capacity	oven-proof bowl
12	cupcakes

You will need 1 package 2-layer size cake mix or 2 quantities Basic Butter Cake to fill the following sized pans.

2 8 x 1 $\frac{1}{2}$ -inch or 9 x 1 $\frac{1}{2}$ -inch	round cake pans
2 8 x 8 x 2-inch	square cake pans
13 x 9 x 2-inch	rectangular cake pan
15 x 10 x 1-inch	jelly roll pan
7-cup capacity	oven-proof bowl
9-cup capacity	oven-proof bowl
10-cup capacity	oven-proof bowl
24	cupcakes

**WARNING** Always remove skewers from cakes before you serve them. Never use toothpicks to hold cakes together. They can easily be hidden in a serving and a child can choke on them.



# Drum



1 covered board  
2 8- or 9-inch round  
Basic Butter Cakes or  
purchased sponge cakes  
 $\frac{1}{2}$  cup strawberry jam  
1 quantity Basic Butter  
Cream  
green food coloring  
1 yard green ribbon  
licorice or fruit-flavored  
candy squares  
2 chopsticks  
candy for drum sticks  
colored dragees

1 Sandwich cakes  
together with jam.  
Position on board.  
2 Tint half the butter  
cream pale green. Divide  
remaining butter cream  
into two portions. Leave  
one portion plain, tint  
second portion dark  
green. Spread plain icing  
over top of drum; pale  
green icing around side  
of drum.

## HINT

Colored dragees  
(small decorative  
balls) add a festive  
look to decorated  
cakes, but be sure to  
read the label.  
Some dragees are not  
edible and should  
be removed from  
the cake before  
serving.

3 Cut ribbon into  
required lengths to fit  
around side of drum.  
Press ribbon onto side of  
cake in zig-zag pattern.  
4 Press licorice or fruit-  
flavored candy onto side  
of cake. Pipe dark green  
icing over top rim of  
drum. Cover chopsticks  
with foil and place  
candy on ends to make  
drumsticks. Complete  
cake, as illustrated.



1. Spread strawberry jam over cake and place second cake on top.



2. Spread plain icing over the top of drum and pale green icing around sides.



3. Cut green ribbon and arrange in a zig-zag pattern around drum.



4. Arrange licorice or fruit-flavored candy around sides of drum.



# Teddy Bear



- 1 Basic Butter Cake from 9-cup oven-proof bowl
- 1 Basic Butter Cake from 5-cup oven-proof bowl
- 1 purchased 6½ x 3-inch pound cake, angel food cake or banana bread
- 1 quantity Fluffy Icing
- red and yellow food coloring
- 2 round flat chocolate-covered cookies
- licorice strips
- 2 plastic eyes
- assorted candy
- 14 inches of ribbon

- 1 Cut 1 inch off one end of large cake and ½ inch off opposite end. Stand on prepared board on 1-inch cut edge.
- 2 Cut ½ inch off one end of smaller cake. Attach head to body with skewers. Cut pound cake crosswise into 4 even portions. Set aside 2 of the portions for the legs. Trim to size. Halve 1 of the remaining portions lengthwise for arms. Attach pound cake portions onto cake with skewers. Tint all but 1 cup icing with 1 drop red and 3 drops yellow food coloring to make brown.
- 3 Spread tinted icing over all of cake. Attach cookies to head with skewers.
- 4 Decorate cake, as illustrated.



1. Cut a slice off both ends of large bowl cake.



2. Assemble cake with skewers.



3. Swirl plain icing onto belly, head and paws.



4. Decorate cake with eyes, cookies, candy, and hair.

## HINT

We've chosen to make this cake in the traditional teddy bear color of brown. But he could just as easily be covered with blue, red or green icing, or stripes or polka dots. There's no reason for teddy to be a male, either. A girl teddy could be iced in pink, adorned with a bright pink bow, and given some yellow popcorn for her hair. Cake decorating is a form of self-expression—so express yourself!







## Happy Humpty on the Wall



1 covered board  
1 8- or 9-inch round  
Basic Butter Cake or  
purchased sponge cake  
1 13 x 9 x 2-inch Basic  
Butter Cake  
2 quantities Basic Butter  
Cream  
yellow food coloring  
rectangular chocolate-  
covered cookies  
assorted candy  
20 inches colored ribbon

- 1 Using a sharp knife, trim the edges of round cake to form an egg shape.
- 2 Position cut Humpty shape onto rectangular cake (wall), using skewers. Tint Basic Butter Cream yellow.
- 3 Spread front, back, top and sides of the wall smoothly with two-thirds of the tinted icing. Press the chocolate cookies onto wall in a brick pattern as shown, cutting them to fit. Spread remaining icing all over Humpty's head.
- 4 Decorate Humpty's face with assorted candy, as illustrated. Position a big ribbon bow onto Humpty's neck last.



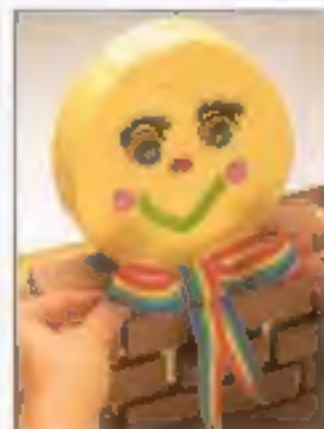
1. Cut round cake into oval shape for Humpty.



2. Attach two cakes with skewers.



3. Press chocolate cookies onto wall in brick pattern.



4. Make face with candy and finish with bow.

### HINT

This is one of the easiest cakes to make, ideal for a first-time cake decorator. Children can help with the decorating, too, for their own party or for a younger brother or sister. Make sure the Basic Butter Cream is at room temperature before you ice the cake. If it is too cold, it will be hard to spread, and rough handling could cause the cake to crumble into pieces.



## Clown



1 covered board  
1 9-inch round Basic Butter Cake  
1 Basic Butter Cake from 5-cup oven-proof bowl  
2 quantities Basic Butter Cream  
pink, black, blue, yellow, violet and green food coloring  
3 purchased miniature cream-filled cake rolls  
1 large muffin  
2 plastic eyes  
licorice musts  
toasted or white marshmallows  
assorted candy

1 Place round cake onto prepared board. Turn bowl cake on its side; cut  $\frac{1}{2}$  inch off one end of cake. Attach, cut-side down, onto round cake with skewers.  
2 Cut  $\frac{1}{2}$ -inch slice diagonally off one side of head; hat will be placed here. Divide icing into three portions. Tint all but 1 tablespoon of one portion deep pink; tint remaining tablespoon dark grey. Tint two-thirds of second portion pale pink; make remaining one-third blue. Divide third portion of icing into three portions; tint yellow, violet and green. Spread base with two-



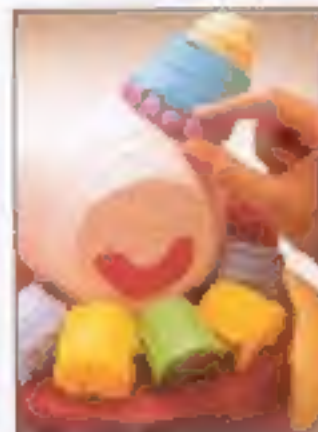
1. Attach head with skewers.



2. Ice top and sides of miniature cake rolls.



3. Pipe smiling mouth on clown in deep pink icing.



4. Place muffin in position for hat; decorate face.

thirds deep pink icing; spread pale pink over head. Cover top and sides of miniature cake rolls with desired colored icings. Cut in half crosswise and arrange on cake with cut side toward head.  
3 Pipe mouth onto cake with reserved deep pink

and overpipe a smiling line in dark grey or use licorice strips.  
4 Cut off rounded top of muffin (hat) and spread with blue icing; attach hat to side of head with skewers or icing. Position eyes onto face. To complete cake, decorate as shown.





# Alphabet Blocks



1 covered board  
2 8-inch square Basic Butter Cakes  
1 quantity Basic Butter Cream  
pink, yellow, green, apricot and violet food coloring  
miniature colored marshmallows

- 1 Sandwich both cakes together with some of the butter cream. Trim edges; cut cake into four squares.
- 2 Divide icing into six portions. Tint two portions pink and each of the four remaining portions a different color. Spread a different color icing over each side of blocks.
- 3 Pipe a shell border along edge of each side of the blocks with one portion of pink icing.

- 4 Carefully arrange onto prepared board, as shown. Decorate with marshmallows, as shown.

## HINT

These blocks may be decorated any way that appeals to you. You can pipe faces onto them, or people, objects or animals; you can make abstract designs with icing or candy; you can put numbers on them; or your children can make up their own patterns. It's important to arrange the blocks before you do your final decorations, because if they're moved, you could ruin your design.



1. Sandwich cakes with butter cream and cut into four squares.



2. Spread a different-colored icing on each side of blocks.



3. Pipe a shell border in pink icing around all the edges.



4. Arrange cakes on board and decorate with miniature colored marshmallows.





## Jack-in-the-Box



1 covered board  
2 8-inch square Basic Butter Cakes  
2 8-inch round Basic Butter Cakes or purchased sponge cakes  
2 quantities Basic Butter Cream  
colored sprinkles  
blue, violet, orange, yellow and red food coloring  
licorice strips  
assorted candy marshmallows

1 Sandwich square cakes together with some of the butter cream. Place on prepared board. Divide icing into two portions. Spread one portion plain icing over square cake; reserve  $\frac{1}{2}$  cup for face. Press sprinkles over top and sides of square cake with a small metal spatula.

2 Divide remaining icing into four portions. Tint each one a different color (not including red). Pipe lines with plain icing onto one round cake to mark frills. Spread colors alternately onto cake within the lines, as shown.

3 Position iced round cake onto sprinkle-covered cake. Cut licorice into pieces. Arrange on iced round cake, as shown, with marshmallows.

4 Position head (remaining round cake) onto decorated round cake using skewers. Tint reserved plain icing yellow. Spread over head. Tint 2 teaspoons leftover yellow icing red for the lips. Pipe lips onto face, as shown. Complete cake, as illustrated.



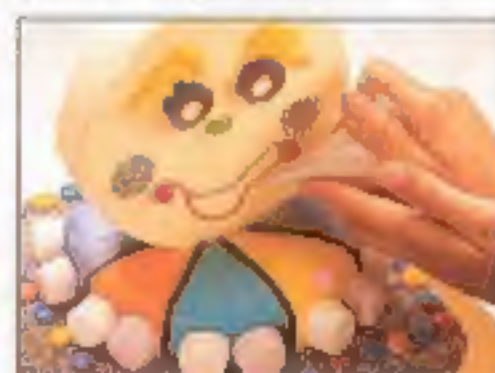
1. Spread sandwiched cakes with icing and cover with sprinkles.



2. Pipe lines to indicate frills and fill in with colored icing.



3. Arrange licorice strips and marshmallows on round cake.



4. Place Jack's head on round cake and ice and decorate, as shown.



## Numbers 1-10.

**H**ere are some delightfully quick and easy birthday cake ideas for children one to 10 years of age. Use our ideas to create designs of your own. Let your imagination run wild!





# KIDS PARTY CAKES



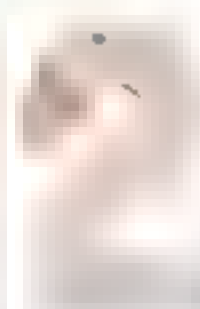
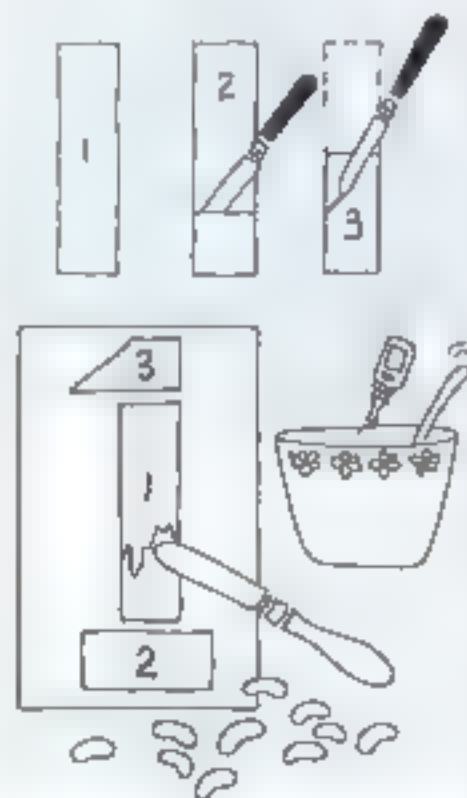
1 covered board  
1 8-inch square Basic Butter Cake  
1 quantity Basic Butter Cream  
yellow food coloring  
jelly beans

1 Cut cake into 3 equal strips. Leave one strip of cake as is. 1

2 Cut 2 inches off the end of the second strip of cake. 2

3 Cut remaining strip of cake in half. Cut diagonally across one of these portions for the top of the number (3)

4 Tint butter cream yellow, assemble and decorate cake, as shown



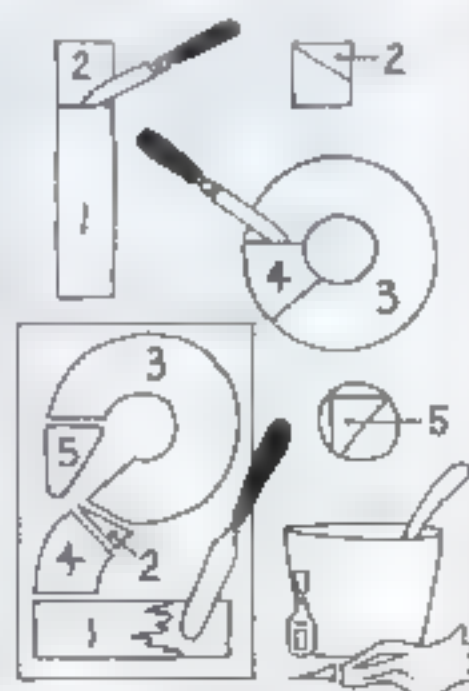
1 covered board  
1 8-inch square Basic Butter Cake  
1 8-inch round Basic Butter Cake  
1 quantity Fluffy Icing  
pink food coloring  
candy for use  
6 marshmallows

1 Cut a portion off square cake to measure 8 x 2 inches. Cut about 2 inches off this piece, use long piece for base of number (2). 1

2 Cut a 2-inch circle out of the center of round cake to make a ring cake. Reserve center. Cut out 1/4 of the ring cake. Assemble cake pieces on board, as shown. For beak, cut out a piece of cake from reserved center. 2

3 Tint 1/4 cup icing dark pink, all but 2 tablespoons pale pink. 3

4 Decorate cake, as illustrated



# KIDS PARTY CAKES



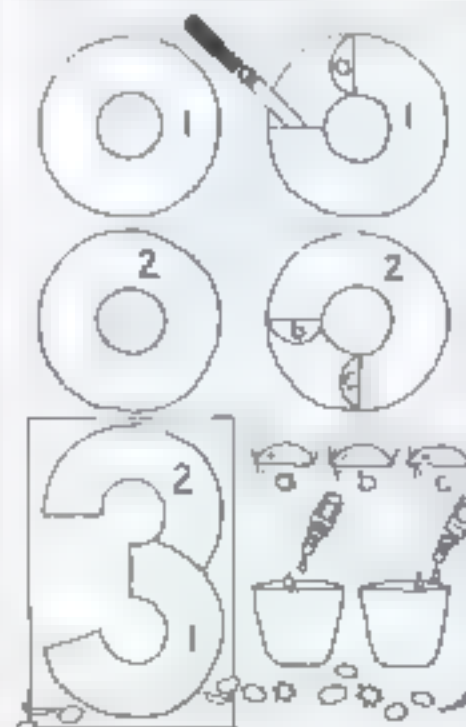
1 covered board  
2 8-inch round Basic Butter Cakes  
1 quantity Basic Butter Cream  
red food coloring  
flaked and shredded coconut

1 Cut a 2-inch circle out of center of cakes. Cut out 1/4 of first ring cake, 1/4 of second ring cake. 1

2 Cut the 2-inch circle into 4 equal pieces for mice. 2

3 Divide icing in two. Leave one portion plain. Tint all but 1/2 cup of remaining icing red; tint remaining 1/2 cup pink. 3

4 Assemble cake, as illustrated



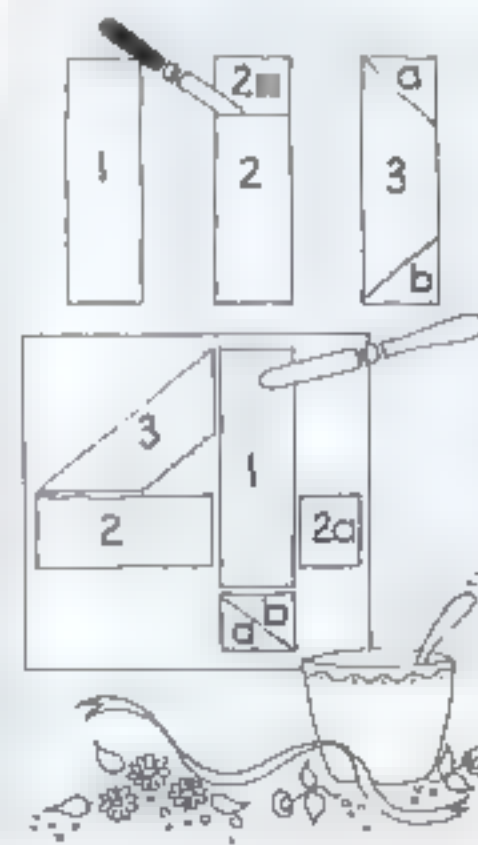
1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 quantity Fluffy Icing  
blue food coloring  
silver dragées  
tiny posy of flowers  
ribbon

1 Cut cake into 3 vertical strips. Place the strip of cake into board, 1st strip on second strip of cake. Set aside, as originally directed. 1

2 Assemble cake, as shown

3 Tint icing light blue. Spread over top and sides of cake

4 Decorate, as illustrated

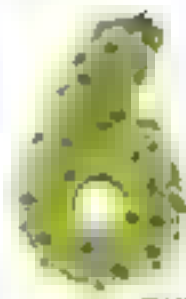
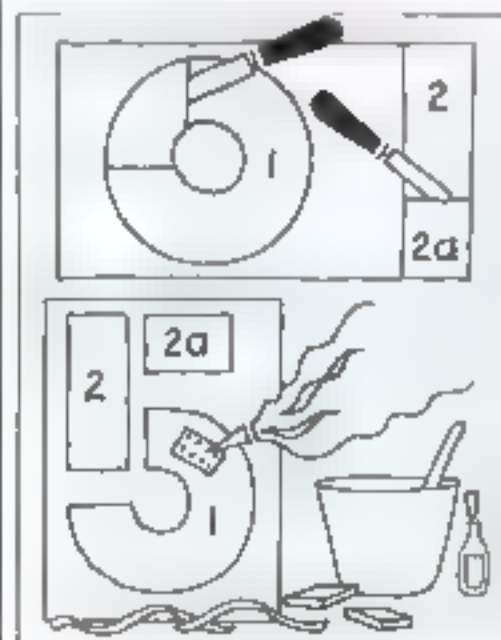






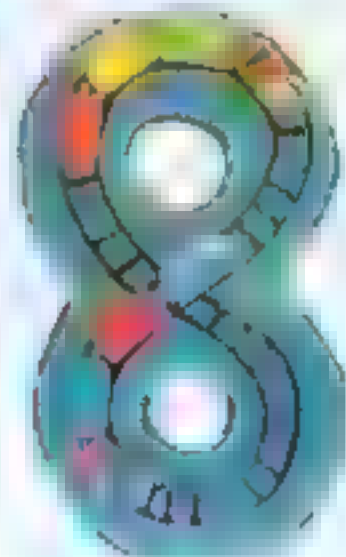
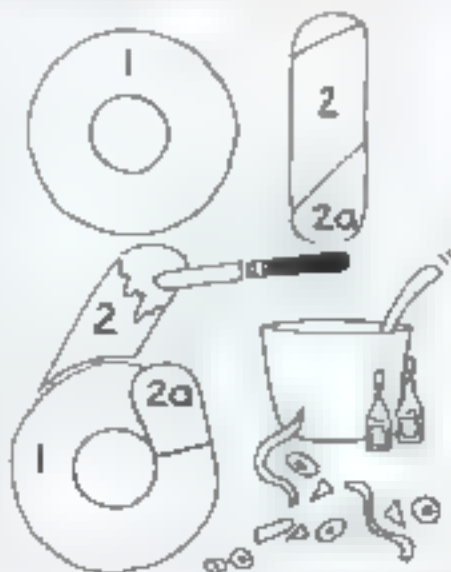
1 covered board  
1 13 x 9 x 2-inch  
basic Butter Cake  
1 quantity Basic  
Butter Cream  
yellow food coloring  
10-12 rectangular  
chocolate wafer  
cookies  
licorice strips

- 1 Cut one 8-inch ring out of cake. Cut remaining cake into one strip measuring 8 x 2½ inches. Cut about ¼ off this strip. Cut out ¼ of ring cake. Assemble cake on board, as shown.
- 2 Reserve 2 tablespoons plain icing. Tint remaining icing yellow.
- 3 Cover cake with yellow icing. Press enough cookies on top of cake for dominoes. Use plain icing to pipe dots on dominoes.
- 4 Cut licorice into strips. Position onto cake as illustrated.



1 covered board  
1 13 x 9 x 2-inch  
basic Butter Cake  
1 quantity Basic  
Butter Cream  
mixed licorice cut  
into ½-inch pieces  
green and violet food coloring

- 1 Cut one 8-inch ring out of cake. Cut remaining cake into one strip measuring 8 x 2½ inches. Cut strip of cake ¼ inch diagonally across one end and 1½ inches diagonally across the other. The larger end will be used for the top of the number.
- 2 Assemble cake, as shown.
- 3 Tint all but ½ cup icing bright green. Tint 2 teaspoons icing violet, and remaining icing pale green.
- 4 Spread top and sides of cake with bright green icing. Use pale green for scales; violet for brown. Decorate cake as illustrated.



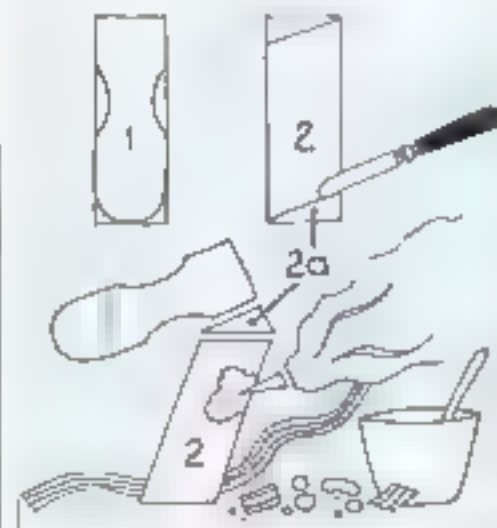


# KIDS PARTY CAKES



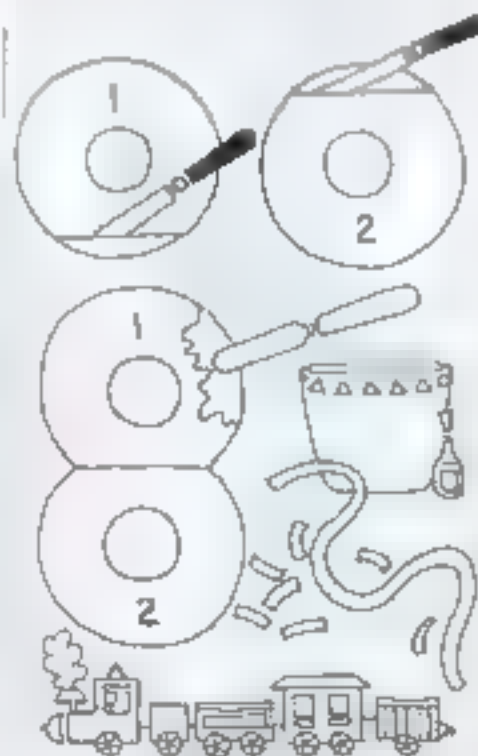
- 1 covered board
- 1 8-inch square Basic Butter Cream
- 1 quantity Basic Butter Cream
- 1 quantity caramel and orange food coloring
- 10 flat white mints or candy
- 20 inches red curling ribbon
- 1 plastic straw set

1. Cut cake into two 8 x 2 1/2-inch strips. Place one strip of cake onto board for top of number seven and cut a small curve into top left side. Round off end for nose and cut another shallow curve on right side of cake.
2. Cut second strip of cake 1/2 inch diagonally across both ends. Position one of cut-out pieces on top of second cake, as shown. Assemble cakes.
3. Tint all but 1 cup icing caramel-brown, spread over cake. Tint reserved icing orange. Pipe blotches, as shown. Use leftover icing dark orange. Use to outline mints.
4. Attach mints to pieces for name, decorate as illustrated.



- 1 covered board
- 1 8-inch round Basic Butter Cream
- 1 quantity Basic Butter Cream
- 1 quantity blue food coloring
- 1 quantity yellow food coloring
- 1 plastic straw set

1. Cut a 2-inch circle out of the center of each cake. Cut 1/2 inch off base of both and assemble, as shown.
2. Tint icing blue, spread over top and sides of cake.
3. Cut licorice into long strips and short strips. Position long strips on cake for railway line. Place short strips across tracks.
4. Complete cake, as shown.

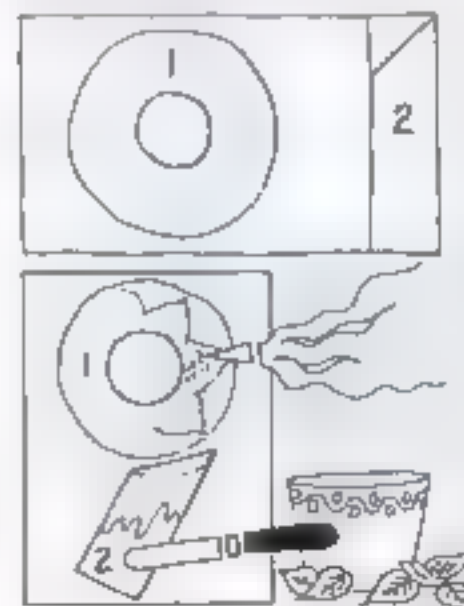


# KIDS PARTY CAKES



- 1 covered board
- 1 13 x 9 x 2-inch Basic Butter Cream
- 1 quantity Basic Butter Cream
- 1 quantity blue and orange food coloring
- 1 quantity yellow food coloring
- 1 quantity yellow food coloring
- 1 quantity yellow food coloring

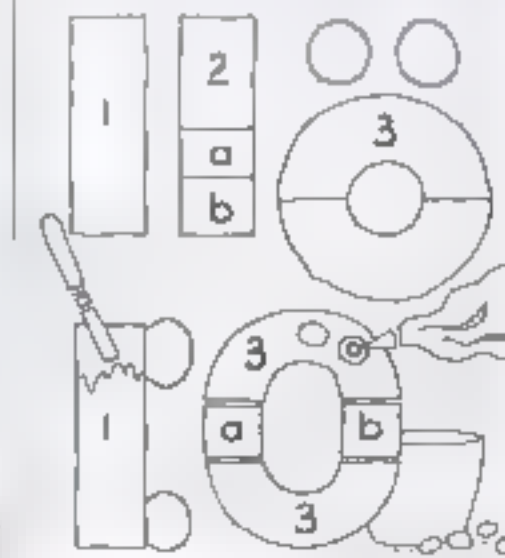
1. Cut one 8-inch ring out of cake. Cut remaining cake into an 8 x 2 1/2-inch strip. Place ring cake onto board. Cut 1 1/2 inches diagonally across one end of strip of cake. Curve slightly to fit against ring cake. Tint 1/2 cup icing orange; remaining icing blue.
2. Spread top and sides of cake with blue icing.
3. Pipe orange petals onto cake. Fill with orange icing, as shown.
4. Cut marshmallows in half. Pinch ends to shape. Top with sprinkles. Complete cake, as illustrated.



- 2 cupcakes
- 2 quantities Basic Butter Cream
- 1 quantity red and black food coloring
- 10 flat white mints or candy
- silver dragées
- 20 inches red curling ribbon
- 1 covered board

- 1 13 x 9 x 2-inch Basic Butter Cream

1. Cut one 8-inch ring out of cake. Cut remaining cake into two 8 x 2-inch strips. Place one strip of cake on its side on board. Place a cupcake at each end as earpiece and mouthpiece for receiver. Cut second strip of cake in half. Reserve half for another use.
2. Cut remaining half in two. Cut ring cake in half. Assemble cakes on board, as shown.
3. Tint all but 3 tablespoons icing red. Tint remaining icing black. Spread top and sides of cakes with red icing.
4. Pipe black numbers onto mints. Decorate cakes, as illustrated.





## Pirate Pete



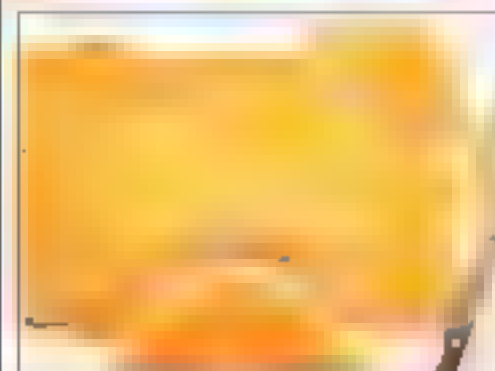
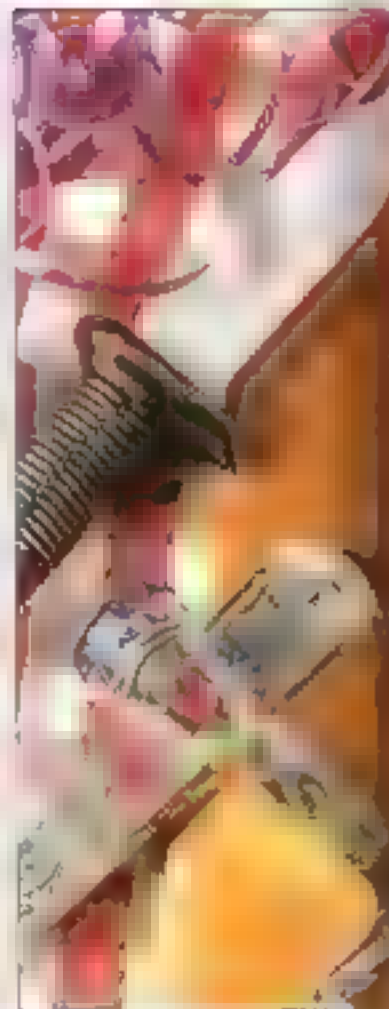
1 12-inch round  
1 14-inch round Basic  
Butter cake  
• quantities Basic Butter  
cream  
white, caramel and  
chocolate brown food  
coloring  
1 8-inch round Basic  
Butter cake or  
purchased sponge cake  
20 toothpicks  
flat round chocolate  
covered cookie  
unfrosted candy  
licorice strip

1 12-inch rectangular cake  
in shape of hat as  
shown  
2 Portion hat on  
board. Reserve 1/2 cup  
plain icing. Divide  
remaining icing into  
three portions. To one  
portion dark violet  
second portion caramel  
and third portion

chocolate-brown. Spread  
violet over hat.  
3 Portion head (round  
cake) onto hat. Spread  
caramel icing over head.  
Use brown icing to pipe  
pirate's hair.  
4 Tape toothpicks  
across top of lip ends  
into brown food coloring  
at bottom of  
chin, as shown. Pipe  
skull and crossbones and  
right eye with plain  
icing. Spread eye of a  
chocolate licorice  
off cookie for eye patch.  
Complete cake, as  
illustrated.

## HINT

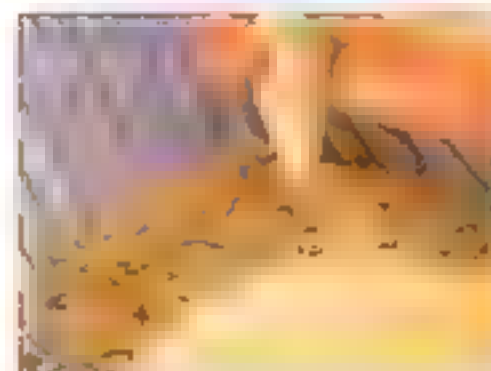
A little extra icing  
icing gradient. Use  
the tip of a skewer to  
blend small amounts of  
icing; an eye dropper  
can be used for larger  
quantities.



1 Shape hat in preferred brown and violet  
with white icing.



2 Place hat in preferred brown and violet  
with white icing.



3 Portion head in butter icing and pipe on  
brown icing for hair.



4 Complete face. Use toothpicks dipped in  
brown food coloring as stubs in whiskers.



## Miss Dolly



1 covered board  
1 Basic Butter Cake to an  
8-cup oven-proof bowl  
quantity Basic Butter  
cream

6-inch hard plastic doll  
red and yellow food  
coloring

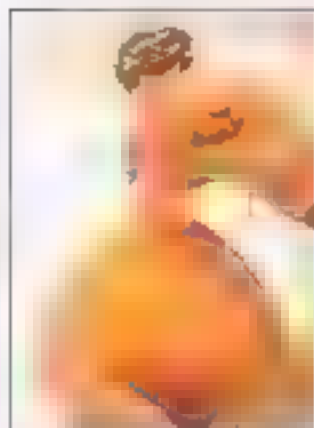
1/2 pink ribbon, 1/2 silver  
and 1/2 pink drigalas

10 inches of lace  
trimming

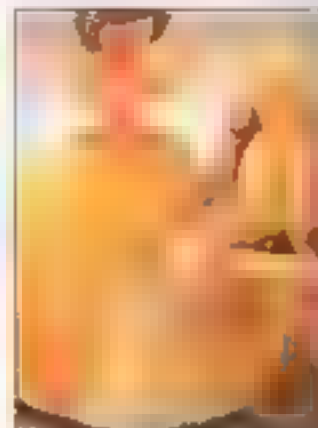
1 Trim cake surface.  
Center cake on prepared  
board and attach with a  
little icing. Press doll  
firmly but carefully into  
cake to waist level. Tint  
one-third icing yellow.  
Tint 1/4 cup icing light  
pink; tint remaining  
icing dark red.  
2 Mark underskirt  
scallops onto cake with a  
skewer. Pipe yellow icing  
in rows onto cake,  
starting at base of  
underskirt.

3 Swirl dark red icing  
onto remaining cake.  
Pipe dark red icing on  
bodice and light pink  
trim on dress.

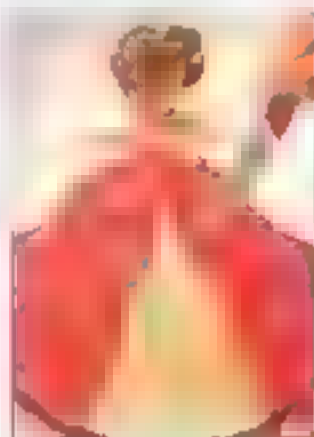
4 Decorate cake, as  
shown. Position lace  
onto dress last.



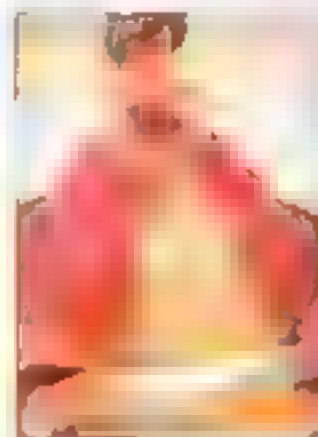
1 Press doll firmly into  
the top of cake.



2 Use a skewer to mark  
underskirt scallops  
onto cake.



3 Swirl red icing onto  
remaining cake.



4 Place lace around bottom  
of dress last.

## HINT

To make a disposable piping bag, you will need a sheet of parchment or waxed paper 14 x 16 inches or 12 x 16 inches. Fold in half lengthwise. Fold and twist paper to form a cone. Tape or staple along outside of cone. For a shortcut version that doesn't require a nozzle, use a heavy plastic sandwich bag or envelope. Half fill bag with icing, seal and snip the point off one of the corners.





## Creepy Bat



1 covered board  
1 9-inch round Basic  
Butter Cake  
2-inch round cutter  
1 quart of Fluffy Icing  
black food coloring  
assorted candy

1 Cut cake in half. For  
bat wings, cut three half  
circles along straight  
edge of each cake half  
using the cutter. Join  
sides.

2 Arrange the bat  
wings on covered  
board. Join 2 half cakes  
together for bat body as  
shown. Tint all but 1  
cup icing dark grey. Put  
in piping bag. Pipe black  
spread grey icing over  
top of wings and  
body. Use icing on  
bat wings a rough  
texture with a fork.  
Spread and bat 2

tablespoons black icing  
below wings.

3 Pipe black icing  
around body and wings  
as shown.

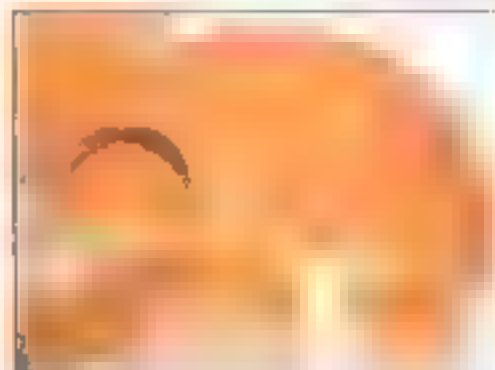
4 Insert skewers into  
candy for ears and attach  
to head. Decorate cake  
as illustrated. Stick-on  
stars and moons may be  
placed on the board, if  
desired.

## HINT

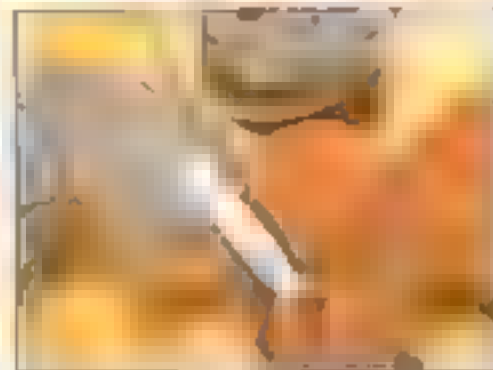
Trim top and sides of  
cakes with a serrated  
knife for best results.

Use under side of  
cutter to cut wings.  
Use a small round  
cutter to cut out  
holes for eyes. Use  
a small round  
cutter to cut out  
holes for ears.

Decorate with candy  
and other items  
as the cake is  
being decorated.



1 Using cutter, cut three half circles from  
straight edge of each cake half



2 Place pieces on board, joining wings  
and body with dark grey icing

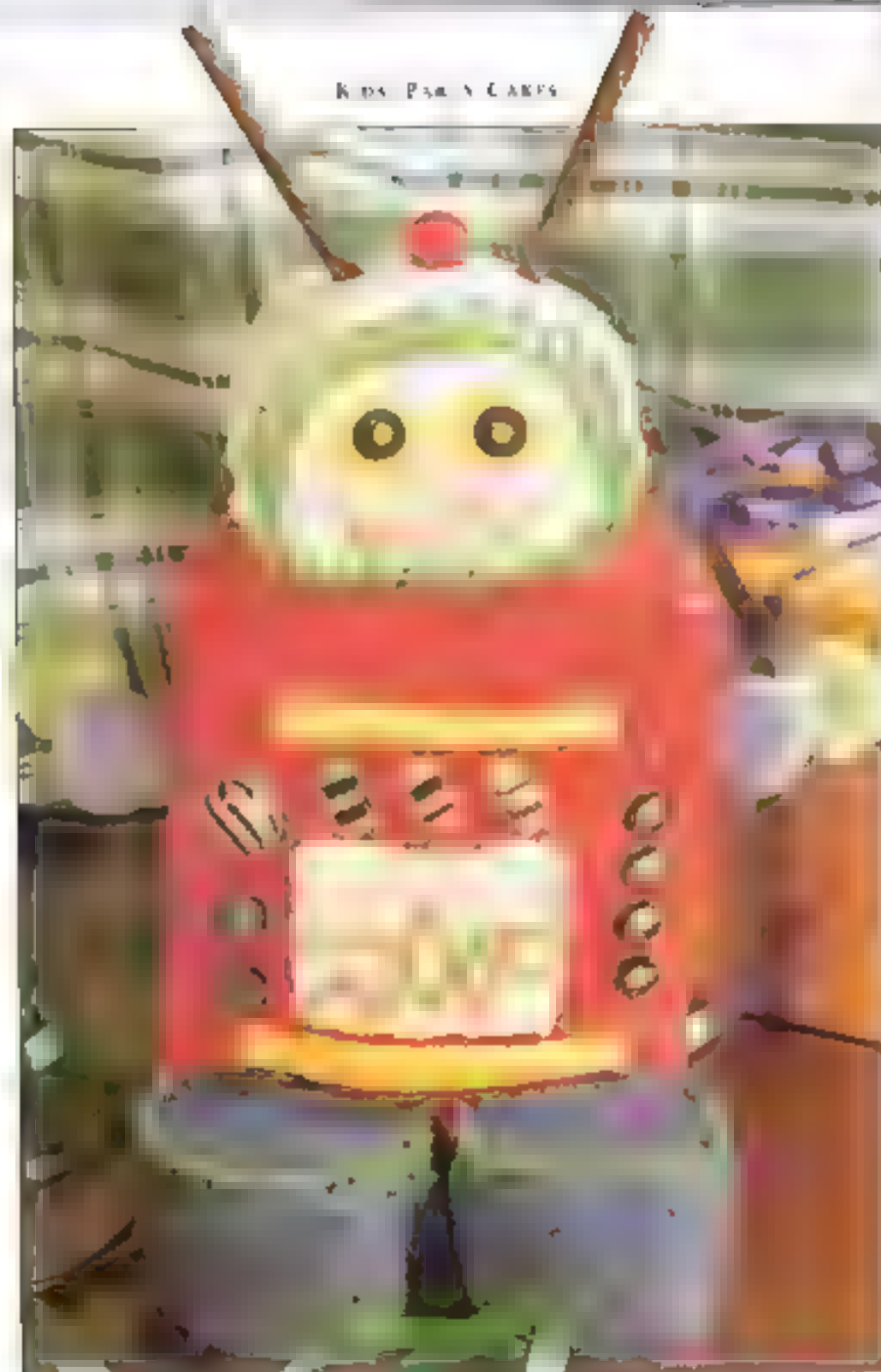


3 Pipe black icing to outline bat body and  
wings



4 Decorate face as shown. Use skewers to  
attach candy as ears



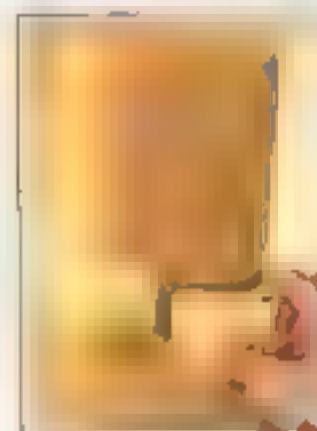


## Robby Robot

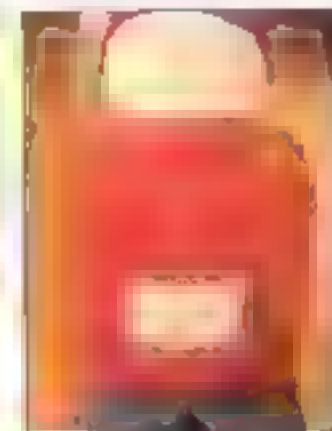


1 covered board  
1 9 x 5 x 3-inch Baker's  
Butter Cake loaf  
1 purchased 6 1/2 x 3-inch  
pound cake or other cake  
1 quantity Basic Butter  
Cream  
red, green, orange and  
violet fond coloring  
4 lollipops  
2 chocolate-covered candy  
sticks or cookies  
assorted candy

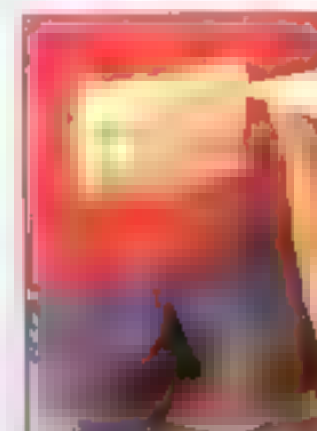
1. Stand loaf on  
upright on prepared  
board, with top of loaf  
facing the front. Trim  
loaf to 3 inches tall.  
2. Position pound cake  
in half  
crosswise. Using one of  
the halves, cut it into 2  
rounded feet for the  
robot. Position feet at  
base of loaf, as shown.  
3. Trim cake to 3  
inches tall. Divide  
icing into two  
portions. Tint one  
portion red. Leave 1/2 cup  
untinted. Tint 3  
cups portion green.  
4. Pipe portion orange and  
remaining green under  
spread icing on body  
and feet. Make  
vertical lines on body  
with plain icing for  
control panel. Spread  
head with plain icing,  
attach it to the body  
with skewers or icing.



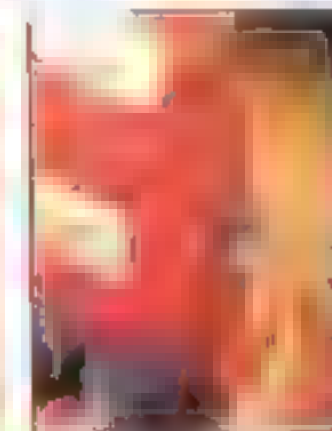
1 Position pound cake  
pieces at base for feet



2 Ice parts. Attach head to  
body with skewers



3 Pipe details on body



4 Press lollipops into sides  
for arms

3. Pipe orange lines and  
mouth. Use green lines,  
dots on feet and  
squiggles around face.  
4. Press lollipops into  
sides of cake for arms.  
Attach candy sticks to  
sides of cake for antennae.  
Decorate remaining  
cake as desired.

### HINT

Spread a small  
quantity of icing on the  
board prior to placing  
and place cake on it.  
This will prevent the  
cake from sliding  
around when it is  
being decorated,  
transported or stored.

# Spinning Spaceship



1 covered board  
1 8- or 9-inch round Basic Butter Cake  
1 quantity Fluffy Frosting  
red, black and yellow food coloring  
licorice strips  
2 chocolate-covered marshmallow cookies  
silver dragees  
4 lollipops  
assorted candy

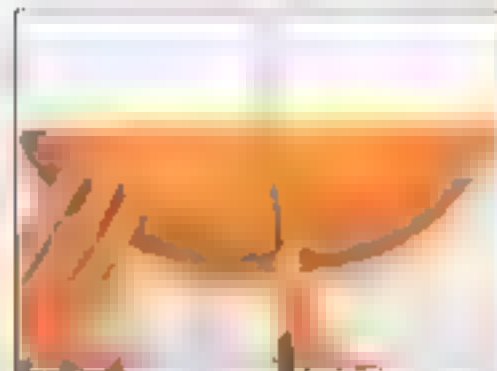
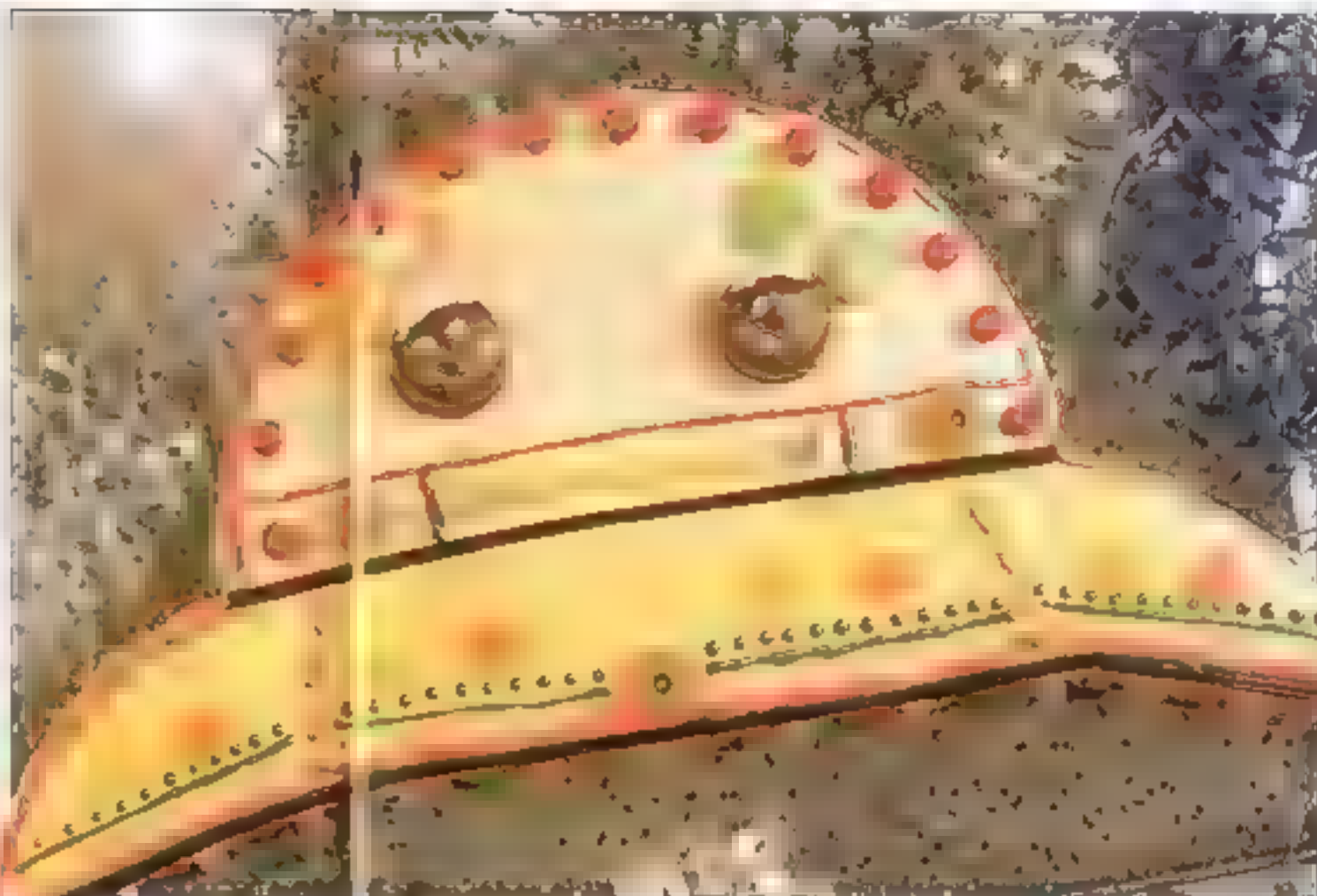
1. Cut a 3-inch wide slice across the disk and cut to a point at the base.
2. Place halves onto prepared board, on either side of the remaining cake (which is the ship body) as shown.
3. Tint  $\frac{1}{4}$  cup icing red and  $\frac{1}{4}$  cup icing black. Reserve 1 tablespoon

plain icing. Tint remaining icing yellow. Spread the yellow icing over the main body of the spaceship and over the base.

4. Use red and black icings to pipe windows and details, as shown. Place licorice onto spaceship, as shown. Position marshmallow cookies and lollipops, as shown. Pipe on face with plain icing. Complete decorating cake, as shown.

## HINT

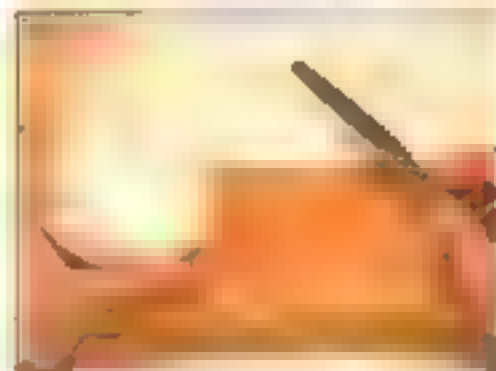
Use piping bags with or without nozzles for the finishing touches. Use a paper piping bag and discard when too small, or use a cloth or plastic bag.



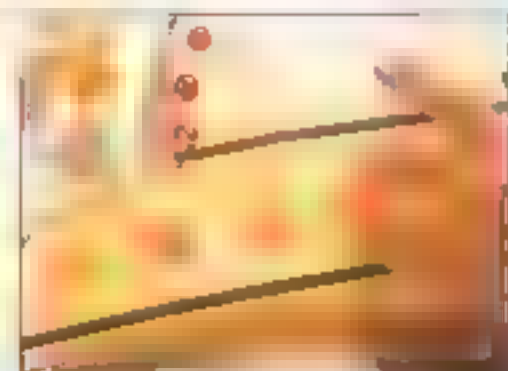
1. Cut a slice off bottom of cake and cut it in half.



2. Position pieces on either side of remaining cake.

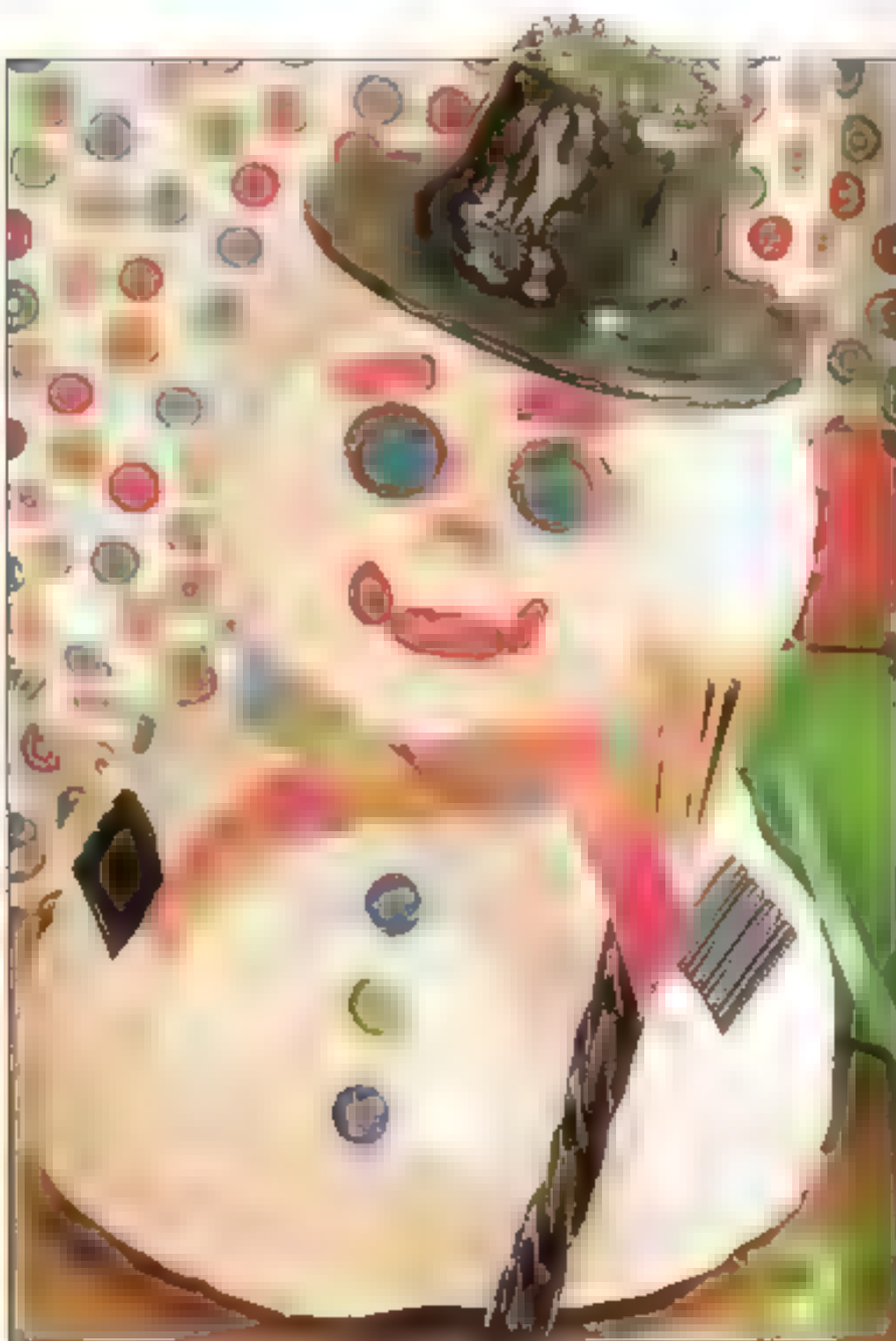


3. Pipe top and base of spaceship with yellow icing.



4. Pipe on details. Position cookies, candy and lollipops.





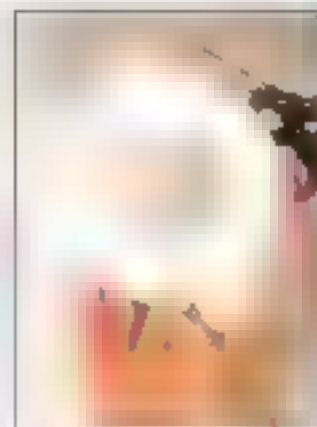
## Sam Snowman



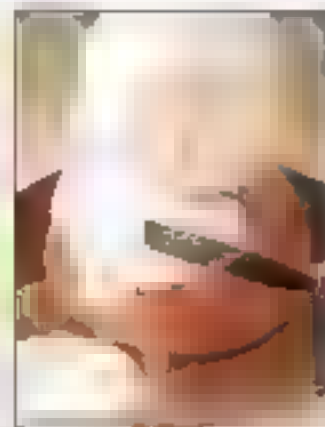
1 covered board  
5-inch cardboard circle  
2 Basic Butter Cake from  
9-cup oven-proof bowl  
1 Basic Butter Cake from  
5-cup oven-proof bowl  
1 quantity Fluffy Icing  
black food coloring  
large purchased cupcake  
or muffin  
shred dragees  
united candy  
united licorice stick  
5-inch ribbon  
toothpick  
rubber band

1 Cut a 16-inch circle  
in center of 5-inch  
cardboard circle to form a  
ring. Place large cake  
into prepared bowl  
and small cake on its  
side, cutting across  
the 25-inch small cake  
to larger cake using  
a wire or string to attach.  
2 Turn 1 cup icing  
black, save remaining  
icing plain. Spread plain  
icing roughly over  
snowman.

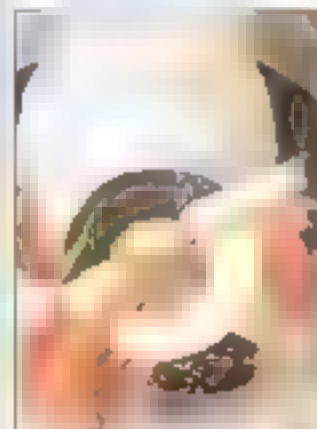
3 Spread black icing  
on one side of  
cardboard ring and  
muffin. Position ring  
on snowman's head.  
Attach muffin to cake  
with skewers through  
center of ring to make  
hat.



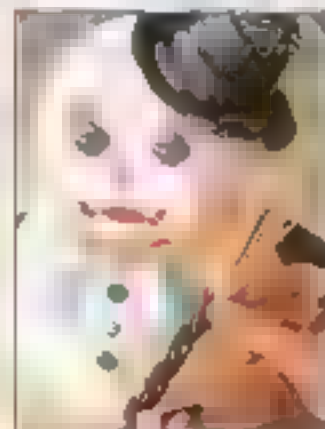
1 Cut out ring from  
cardboard circle.



2 Cover head and body  
with plain icing.



3 For hat, place muffin on  
ring and ice black.

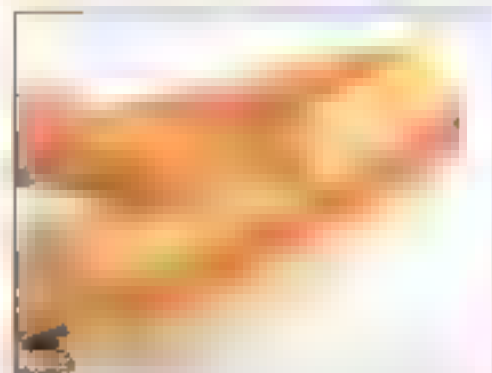
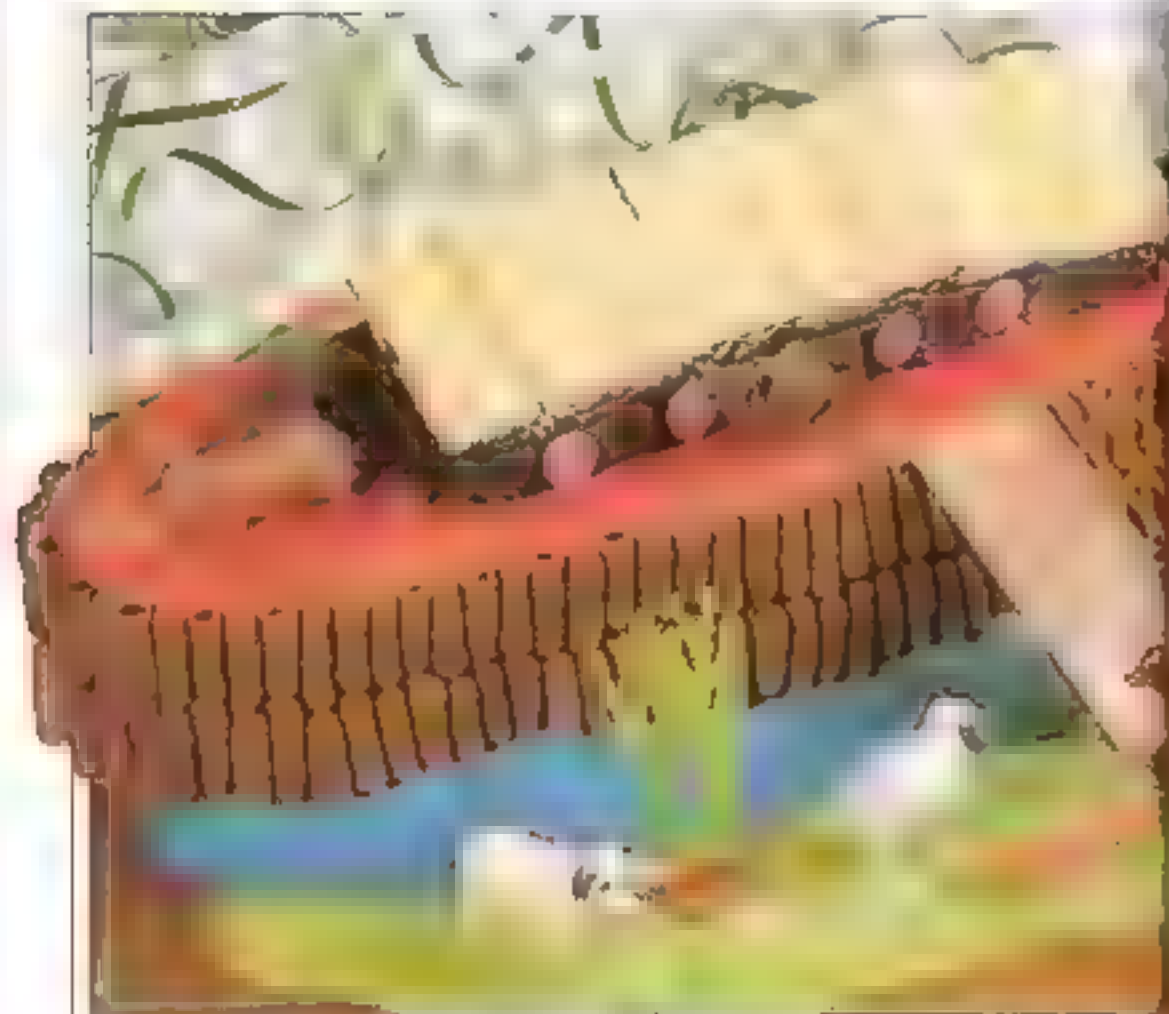


4 Make broom out of  
toothpicks and licorice.

### HINT

Flat-bladed knives,  
small metal spatulas,  
rubber or plastic  
spatulas are ideal for  
spreading icing onto  
cakes. Forks can be  
used for swirling or  
creating lines or special  
effects on the icing.

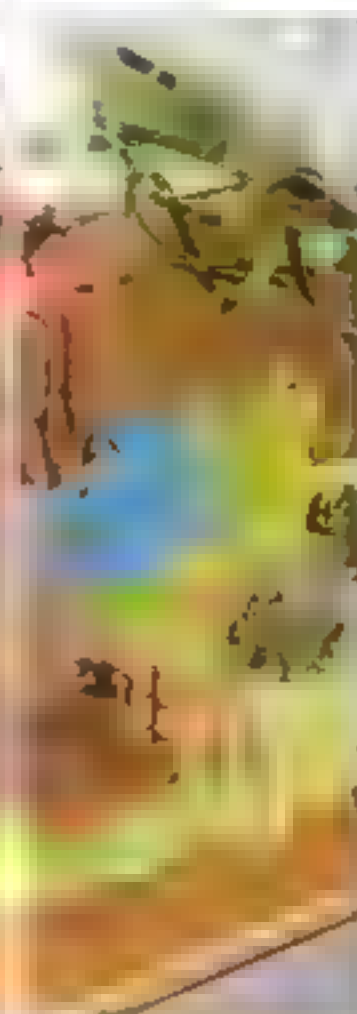
4 Decorate hat with  
dragees and add  
finishing touches, as  
shown. Place ribbon  
around snowman's neck  
and tie loosely. Do this  
last. To make broom,  
attach toothpicks to  
licorice stick with rubber  
band.



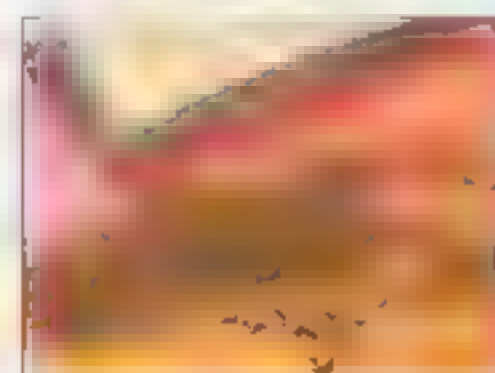
1 Trim sides off strip of cake for peaked roof; place on top of trimmed oval cake



2 Frost ark and roof as shown



3 Stick icicles to sides of peaked roof



4 Cover sides with icing or candy logs; decorate with animals and candy

## Noah's Ark



- 1 prepared board
- 1 13 x 9 x 2-inch Basic Butter Cake
- 2 quarts Basic Butter Cream

icing, pink and orange food coloring, white with edible candy, small plastic animals

- 1 Cut 1½ inches off each long side of the cake to make 2 strips. Cut strips into two 7-inch lengths. Cut corners off remaining cake to form a long narrow oval. Place on prepared board.
- 2 Divide icing into three portions: one orange, one pink and one violet. Place long cut sides of 7-inch strips together and glue together with violet icing to form cabin. Trim to

form a peaked roof. Set aside. Spread orange velvet sides of ark. Spread pink velvet roof. Place cabin on deck and frost with violet velvet icing.

- 3 Press halved wafer cookies onto both sides of the cabin roof.
- 4 Arrange cookies or candy around the base of the ark. Place round maraschino cherries in rows of candy to form windows. Complete cake as shown.

### HINT

The basic food coloring is yellow, green and blue can be tinted at most grocery stores. Otherwise try specialty food stores.





## Wilma Witch

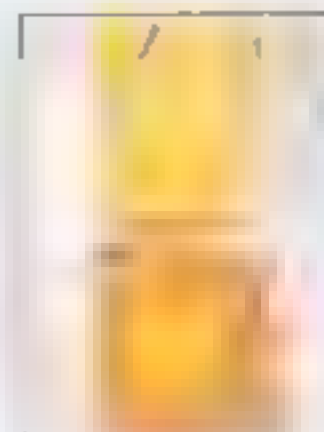


- 1 covered board
- 1 13 x 9 x 2-inch Basic Butter Cake
- 1 8-inch square Basic Butter Cake
- 1 quantity Fluffy Icing orange, violet, green and blue food coloring
- 1 quantity Licorice Twists and unpeeled candy

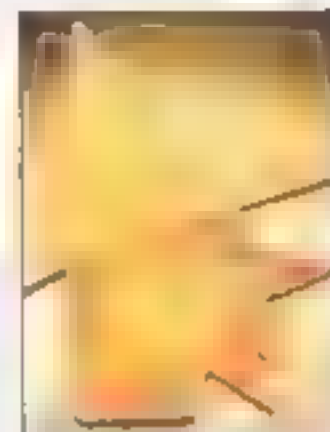
1. Cut out hat from rectangular cake and witch head from square cake.

- 2. Arrange cakes on prepared board. Trim half of orange icing.
- 3. Use 3 tablespoons icing violet for lips, 1 tablespoon green for veins in eye, remaining icing blue for hat.

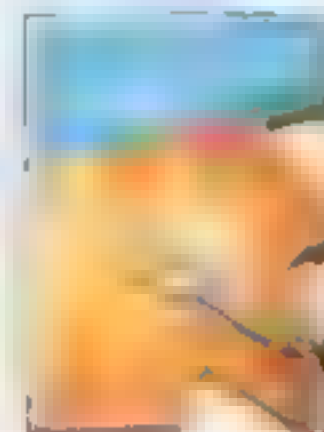
4. Pipe lips on cake. Use appropriate candy placed on eye and even on cake. Pipe veins on eye. Use candies for warts on chin and nose for mole on nose. Arrange licorice for hair, and make insects on hat out of candy. Decorate with remaining candy, as illustrated.



1 Trim rectangular cake for hat, square cake for head



2 Place cakes in position on board



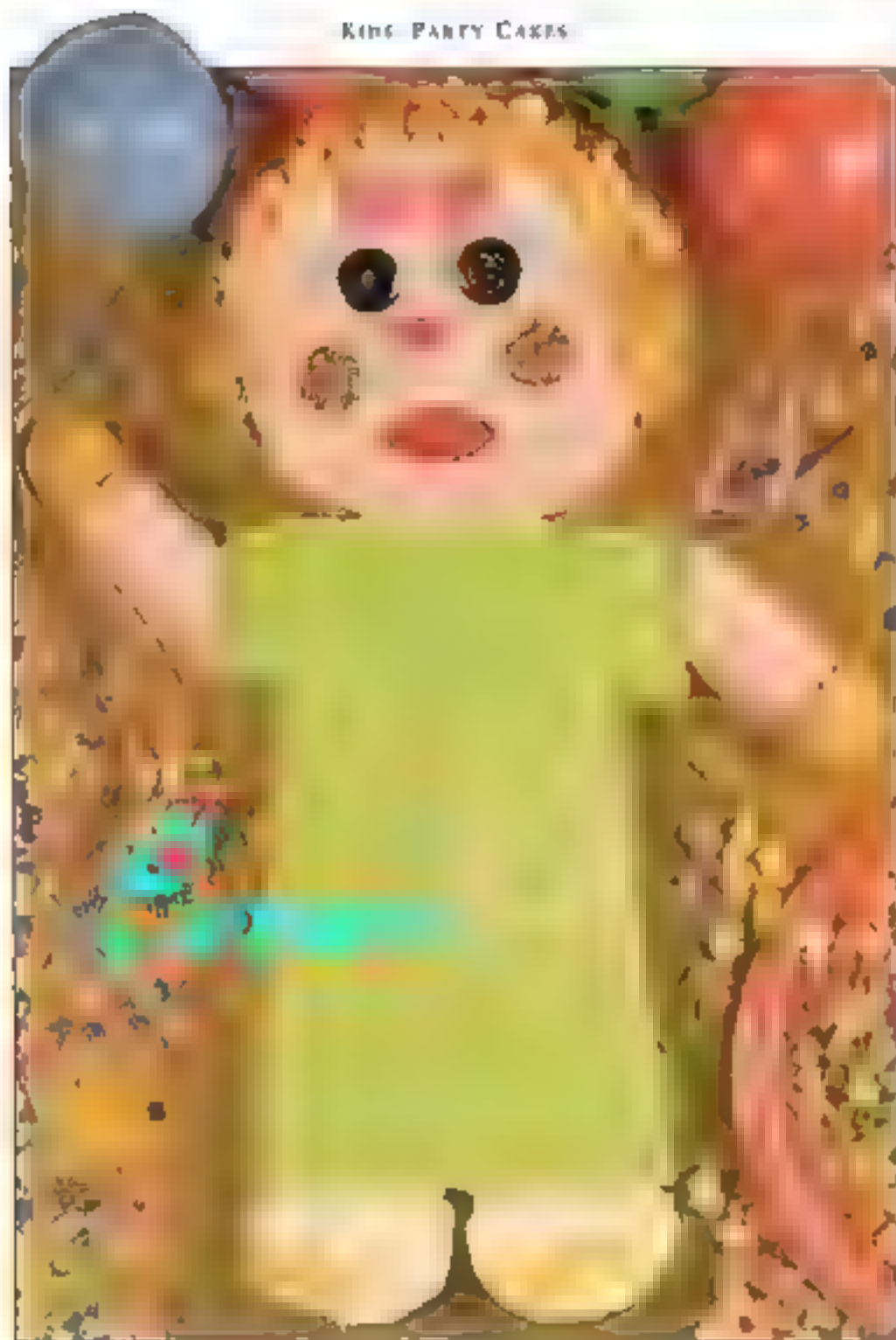
3 Use blue icing for hat, orange for face



4 Pipe lips. Add eye, teeth and hair. Decorate

### HINT

Piping nozzles help add a professional look to home-decorated cakes. The nozzles come in different sizes and are available at department stores, kitchenware shops and specialty cake decorating shops. To use a nozzle, cut 1/4 inch off the end of bag before filling it with icing. Insert nozzle, then spoon icing into bag, press toward tip. Fold ends over bag to enclose icing. Use a slow and steady squeeze to pipe icing onto cake.



## Lovable Lucy



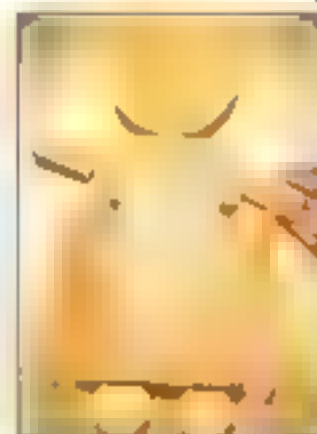
1 covered board  
1 8- or 9-inch round Basic  
Butter Cake or  
purchased sponge cake  
1 13 x 9 x 2-inch Basic  
Butter Cake  
2 cupcakes or muffins  
2 quantities Basic Butter  
Cream

1 cup (250 mL) white  
marshmallows  
1 cup (250 mL)  
white frosting  
1 cup (250 mL)  
pink frosting  
2 hours

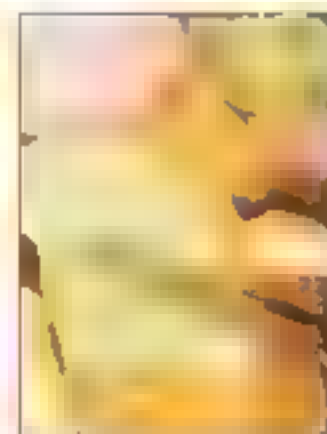
1 Place round cake at  
top of prepared board.  
Shape rectangular cake  
into dress, as shown.

2 Spread white frosting on  
board. Add cupcakes for  
feet. Cut cake trimmings  
down to size for arms  
and position as shown.  
3 Roll white cupcake  
icing for feet. Tie 1 cup  
icing pink for skin.  
4 Spread white frosting  
on face and arms, green  
over dress and plain  
icing over feet.

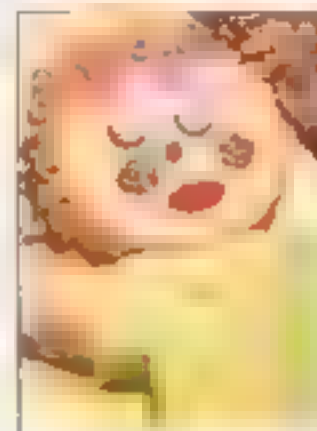
5 Press popcorn onto  
head for hair. Use  
marshmallows at ends of  
arms for hands.  
6 Decorate cake as  
shown.



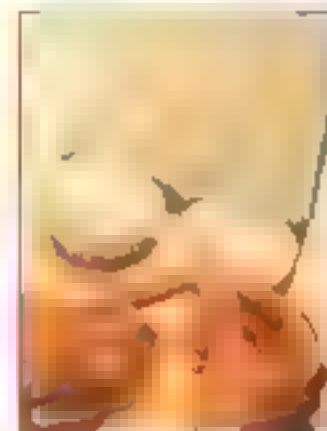
1 Cut dough into 10  
shaps with paper.



2 Spread white frosting  
over top and sides.



3 Use colored popcorn on  
round cake for hair.



4 Tie white feet with ribbon  
bait.

### HINT

Always place cake into position on your prepared  
board before you start to decorate. If you decorate  
a cake, then try to move it, you can undo all your  
good work. If you're worried about drips as you  
go, choose foil or foil-covered paper to cover the  
board—spills can easily be wiped off. If you  
weather refrigerate up to 1 week if you want to  
for any length of time before the party. If twins  
chocolates and candy may melt.



## Cool Cat



- 1 covered board
- 1 8- or 9-inch round Butter Cake
- 1 quantity Fluffy Icing  
pink, caramel and black  
food coloring
- 1/2 cup  
2 large white  
marshmallows
- 2 small round black  
candy

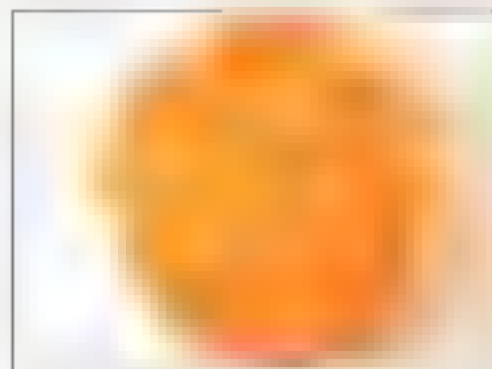
- 1 Cut cake into cat face shape, as shown. Place cake in position on prepared board.
- 2 Turn 2 additional icing pink and color with black and yellow cake trim. Turn out.
- 3 Roll scraps of the remaining pink cake into a "Mickey Mouse" figure, using the cake with a skewer and pipe feet onto cake with the plain icing. Fill in

mouth with pink icing.  
3 Spread muzzle with dark caramel icing, nose with black. Spread pale caramel icing over remainder of cake. Make pink triangles in ears.  
4 Outline muzzle and tentacles with black, as shown. Cut licorice strips and use for eyebrows and whiskers. Use black candy for pupils of marshmallow eyes. Complete cake, as illustrated.

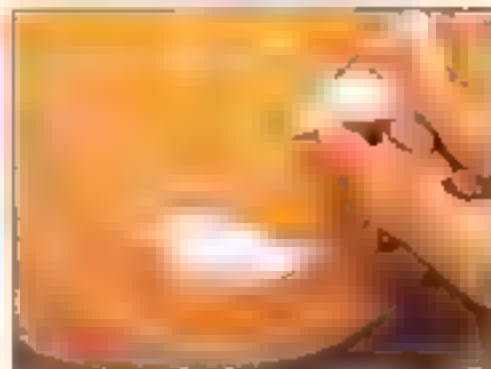
## HINT

Let your children help decorate the cake if they wish. The cake may not be as professional you would like, but your children will love it and be proud of it.

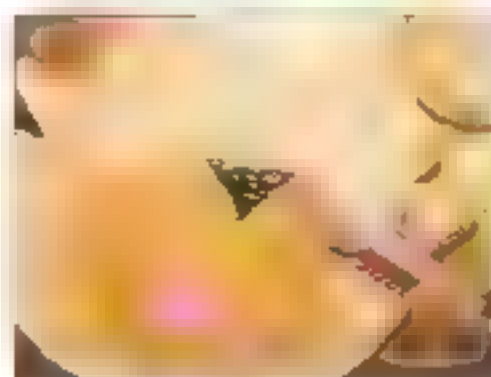
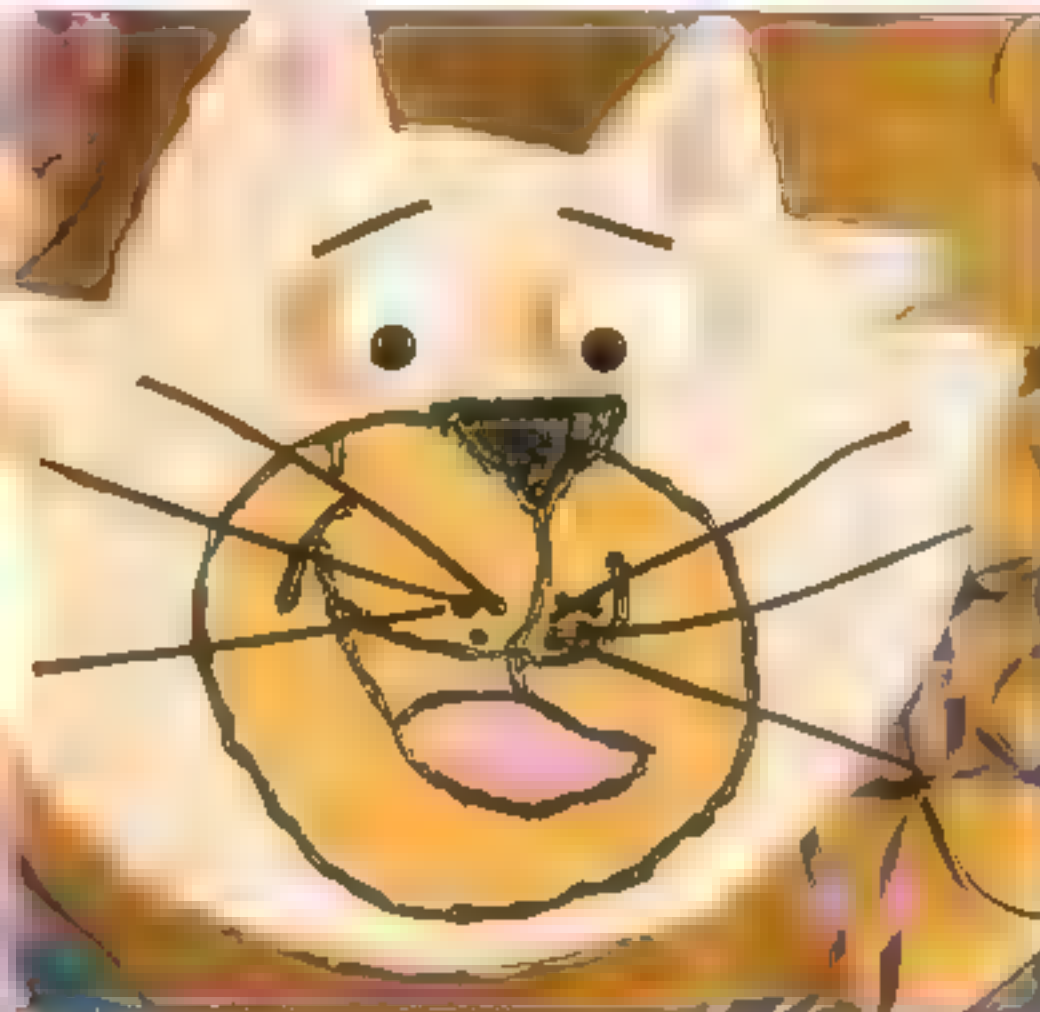
74.174.11



- 1 Cut cake into cut shape as shown and place on board



2. Mark out facial features and pipe with paint string. Fill mouth with pink string.



3. Ice muzzle with dark caramel nose with black, rest of face with pale caramel



- 4 Outline face with black, and decorate with licorice strips and candy.

## Perfect Parfait



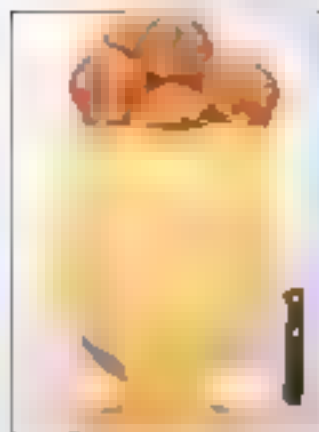
1 covered board  
1 13 x 9 x 2-inch basic  
Butter Cake  
4 purchased cupcakes  
1 quantity Fluffy Icing  
yellow, violet, cinnamon and  
pink (each coloring  
colored sprinkles  
assorted candy

1 Cut the rectangular  
cake into the shape of a  
tall parfait glass, and  
place it onto the  
prepared board. Position  
the cupcakes at the top  
of the glass, as shown,  
cutting one of them  
into pieces to make the  
top look more like  
realistic scoops of ice  
cream.

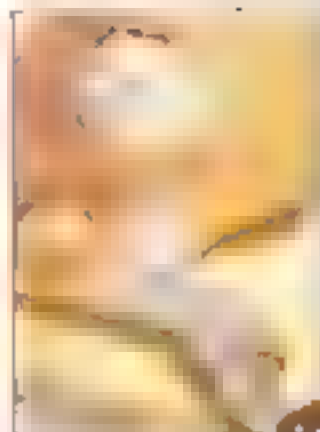
2 Leave 1 cup icing  
plain. Tint  $\frac{1}{2}$  cup icing  
violet,  $\frac{1}{4}$  cup  
cinnamon and remainder  
yellow. Spread caramel  
over base of glass.

3 Spread colored icings  
onto cake, as shown.  
Swirl plain icing over  
cupcakes.

4 Decorate cupcakes  
with colored sprinkles.  
Decorate the body of the  
glass with candy, as  
illustrated. We've  
chosen candy in the  
same colors as the icings,  
but you can use  
contrasting colors, if you  
prefer.



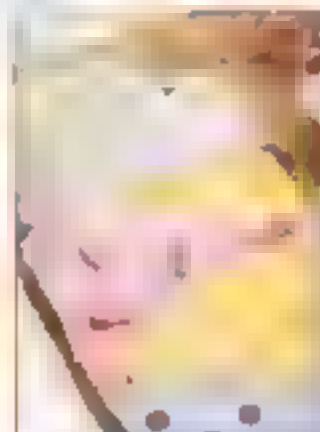
1 Cut cake into glass  
shape; top with cupcakes



2 Sprinkle base of parfait  
glass with caramel, and



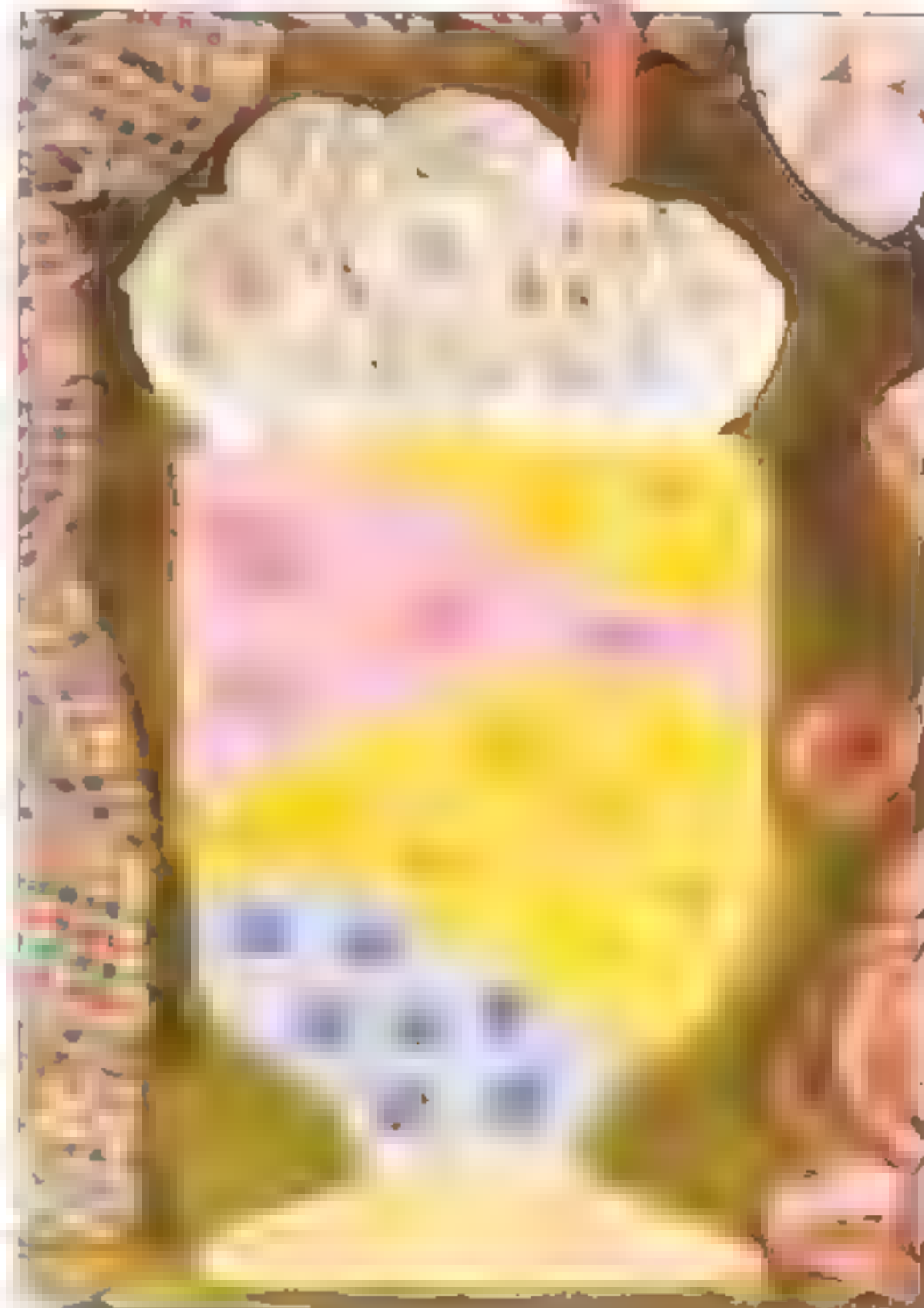
3 Ice rest of glass and  
cupcakes as shown



4 Finish with candy and  
sprinkles

## HINT

Place cakes or shaped cakes into a sealable  
plastic bag with drop box coloring. Close bag  
near the bottom and seal with fingertips to  
desired shade, adding more color, if necessary.  
You can get a very interesting effect by  
mixing different colors of ice cakes. To use  
candy, spread on a baking sheet and  
bake at 375°F. Bake just 1 minute at a time, stirring  
regularly.





# Rusty the Dog



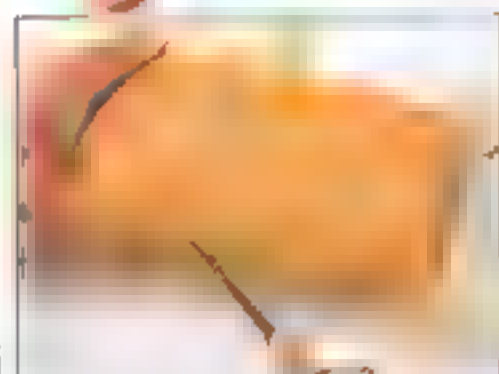
1 covered board  
1 9 x 5 x 2-inch Basic  
Butter Cake loaf  
2 large muffins  
1 8-inch square Basic  
Butter cake  
2 quantities Basic Butter  
Cream  
yellow food coloring  
1/4 cup unsweetened cocoa  
powder, sifted  
1 cup plain shredded  
candy  
assorted candy

1 Place loaf cake onto a cutting board, right side up. Round ends of cake. Cut curves into sides of cake. 2 Position on prepared board. 3 Place muffins on prepared board. 4 Place remaining muffin on cake. 5 Spread brown icing on top of head. Use a fork to spread the brown and plain icing to other parts of the body. Decorate with candy.

the square cake into four 1 x 4 inch rectangles. Attach a muffin half to either side of cake for hind legs. Position small cake rectangles onto board for front legs and paws at head legs. remaining cake to form ears and tail. Assemble as shown.

3 Tint 1/4 icing yellow. Leave 2 tablespoons icing plain. Stir 1/4 cup cocoa powder into yellow icing to make a dark brown. Spread brown icing over entire cake.

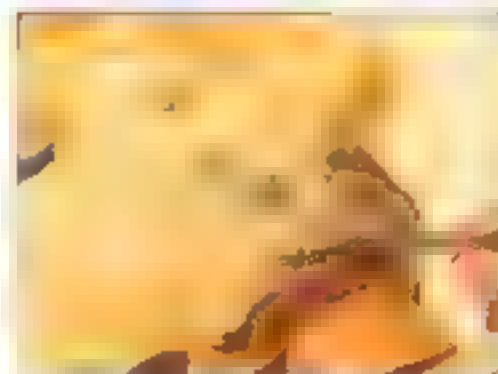
4 Place dark-brown icing onto back and top of head. Use a fork to spread the brown and plain icing to other parts of the body. Decorate as illustrated.



1 Cut into sides and curve end of loaf cake to make dog's head.



2 Place muffins and cake pieces into place to form the legs of the dog's body.



3 Spread brown icing with fork. Decorate with cocoa and candy.



4 Spread brown icing with fork. Decorate with cocoa and candy.

## Rabbit Surprise



1 covered board  
1 13 x 9 x 2-inch Basic  
Butter Cake  
1 8-inch square Basic  
Butter Cake  
1 quantity Fluffy Icing  
black and pink food  
coloring  
large pink or white  
marshmallows (10 to  
half- or miniature colored  
marshmallows)  
licorice strips  
assorted candy

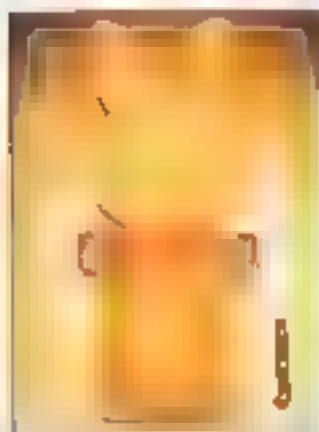
1. Cover eight cakes  
on rabbit head and  
body with square cake  
into hat as shown.  
(Note that rabbit is  
popping out of upside-  
down hat.) Assemble  
cakes on board. Divide  
icing in half. Tint one  
portion black; the other  
pale pink, and remaining  
icing pale grey.

2. Spread black icing  
smoothly over hat. Swirl  
grey icing over head.

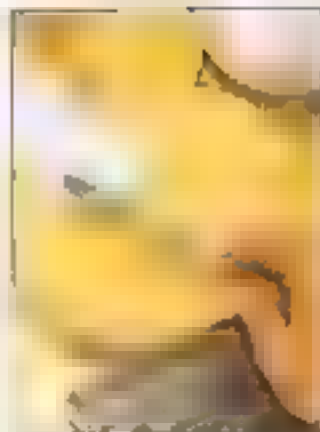
3. Pipe pink icing onto  
rabbit for ears and  
eyebrows, as shown.

4. Press marshmallows  
in straight rows onto  
hat. Decorate rabbit  
head with candy, as

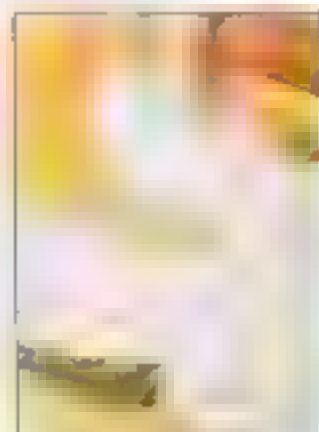
illustrated, using licorice  
strips for the whiskers, a  
pale pink jelly bean for  
the nose and a piece of  
red candy for the mouth.



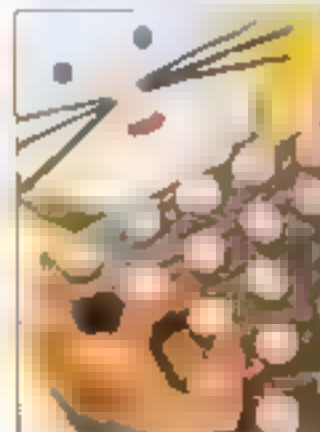
1 Shape cakes for head and  
hat



2 Ice hat in black, rabbit  
head in pale grey



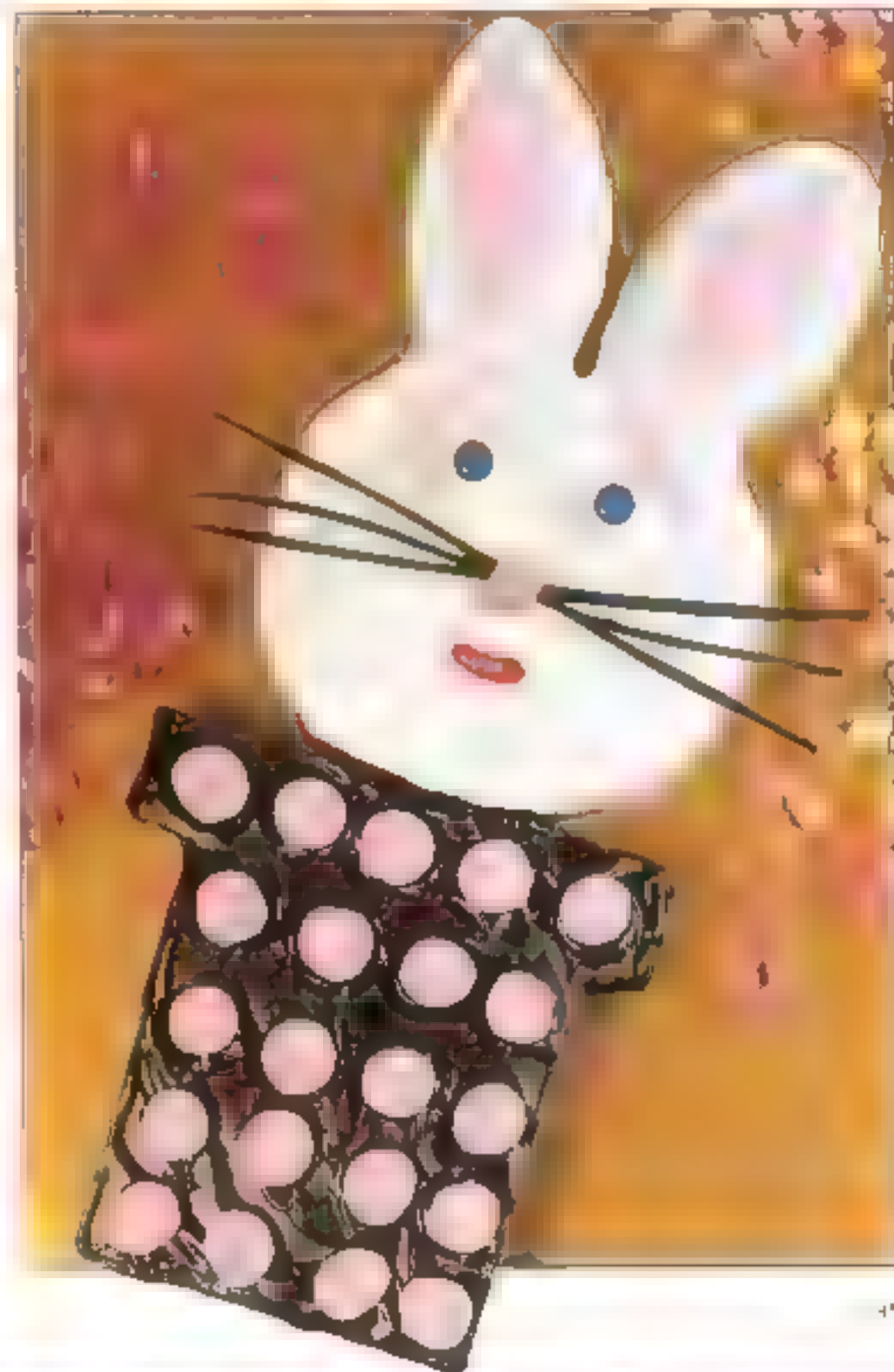
3 Use pink icing for details  
of ears and face



4 Decorate with  
marshmallows and candy

## HINT

Choosing candy for decorating is great fun and  
tests your ingenuity. Popcorn and licorice makes  
good hat. Whites of eyes can be made with  
marshmallows, adding little colored candy  
covered chocolate pieces for irises. You'll find it's  
easiest to use a sharp knife to cut sugar- and  
chocolate- and candy-covered and  
marshmallows, and licorice and ribbon are best for  
whiskers.





## Candy Cottage



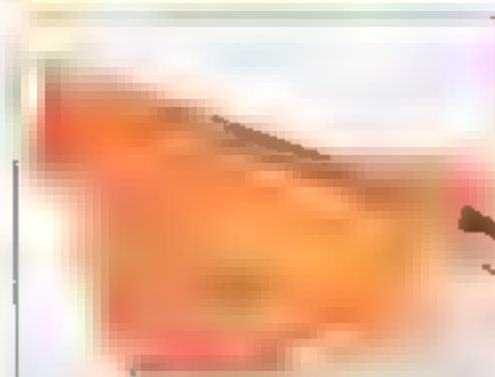
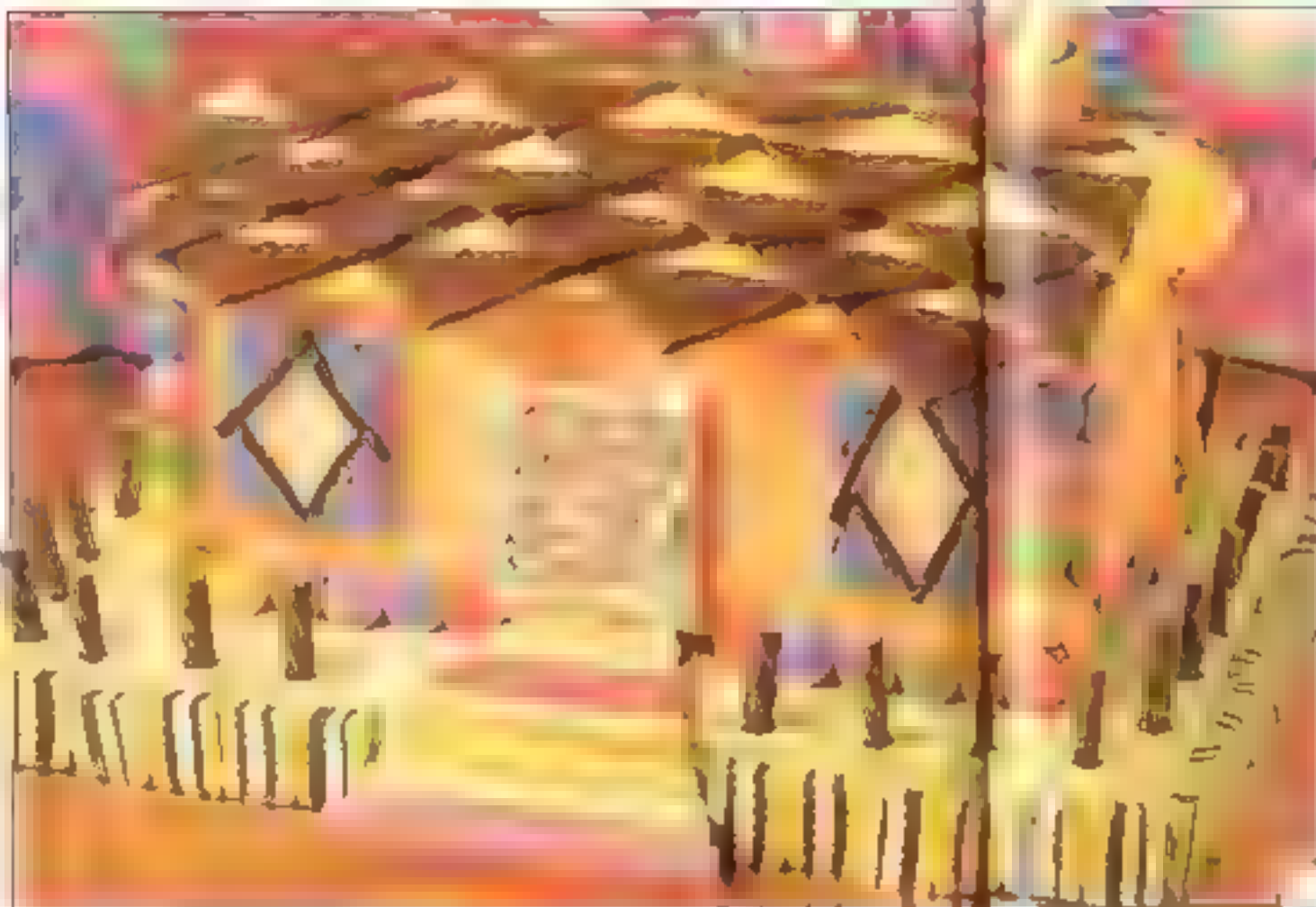
1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
2 frozen  $7\frac{1}{2}$  x 3-inch pound cakes, thawed  
2 quantities Basic Butter Cream  
yellow, apricot, green and violet food coloring  
chocolate shavings  
small rectangular candy  
colored sprinkles  
assorted candy and cookies

1 Place rectangular cake onto prepared board. Position one of the pound cakes in the center of rectangular cake for the house. Cut the other pound cake diagonally across each side, the length of the pound cake, to form a pitched roof. Position onto house as roof. Secure with a little icing.

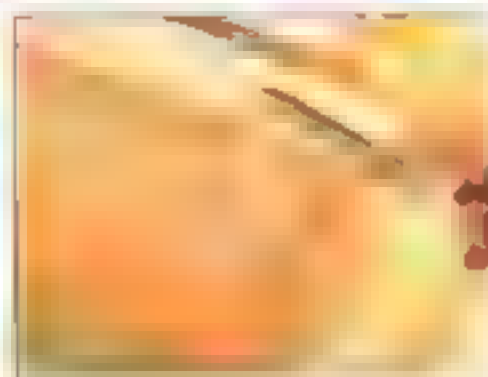
2 Divide icing into three portions. Reserve 1 tablespoon plain icing. Tint one portion yellow, one portion apricot and remainder green. Spread green icing over base.

3 Spread apricot over house followed by the yellow roof. Tint remaining yellow icing violet, use for curtains on windows.

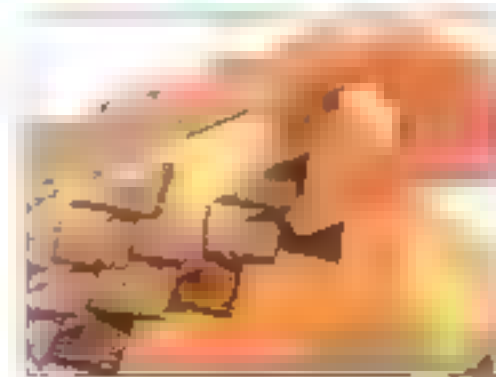
3 Cut graham crackers in half diagonally. Position onto roof, as shown.  
4 Make steps with bubble gum sticks or licorice twists; arrange rectangular candy around the front and sides of the cottage. Spread one cookie with reserved plain icing and decorate with sprinkles. This makes the front door. Use the other cookies for the windows. Don't forget the chimney. Decorate as shown.



1 Cut pound cake diagonally across width length to make pitched roof.



2 Spread base in green icing. House with apricot and roof with yellow.



3 Decorate roof with the middle of graham crackers cut in half diagonally.



4 Trim with candy for steps, fence and front door and finish the chimney.

## Dreadful Dinosaur



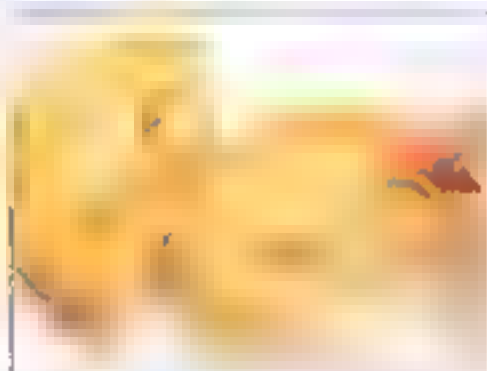
1 covered board  
2 8- or 9-inch round Basic  
Butter Cakes  
1 quantity Basic Butter  
Cream  
green and red food coloring  
round milk chocolate  
minis, cut in half  
green gumdrop leaves  
candy for toes, eyes and  
toe nail

1 Cut one cake in half  
2 Cut second cake, as  
shown in photograph.  
3 Assemble cake on  
prepared board, but do  
not attach head. Put all  
but 1/4 cup icing green.  
In 3 teaspoons icing  
red, leave rest plain.  
4 Spread green icing  
over entire cake. Attach  
head to body using

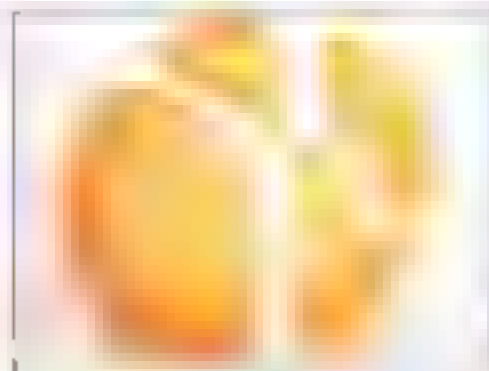
skewers; ice head. Use a  
tork to spread plain icing  
randomly over body.  
Press red mouth onto  
cake. Cut gumdrop  
leaves down the center  
and arrange along  
dinosaur's head and  
back. Press chocolate  
minis over body at an  
angle. Complete with  
candy as  
illustrated.

## HINT

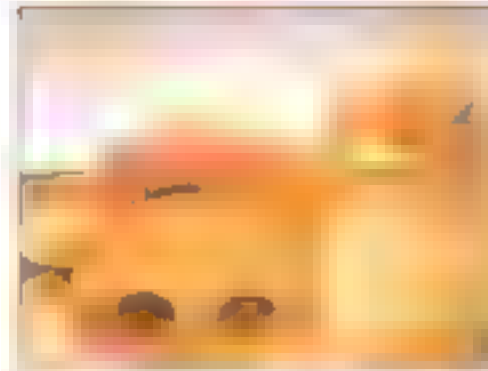
For decoration  
monthly try using  
snakes, a red jelly  
bean, or candy app.  
Black whiskers can be  
made from licorice  
strips and white  
whiskers from  
shredded coconut.  
Finely cut licorice  
makes good eyelashes  
and brows.



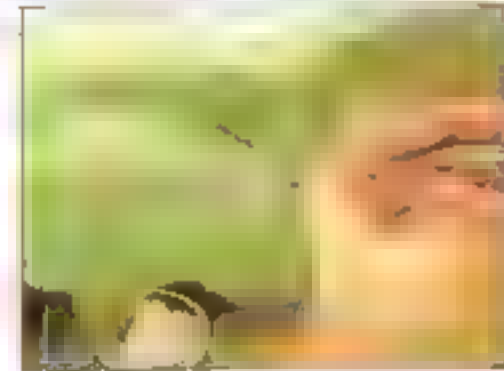
1 Cut one cake in half, then cut one half  
circles with cutter.



2 Cut second cake, as shown. This will  
form the center body of the dinosaur.



Assemble cake, ice body before attaching  
head with skewers, then ice head.



4 Spread plain icing randomly over body.  
Finish dinosaur as shown.



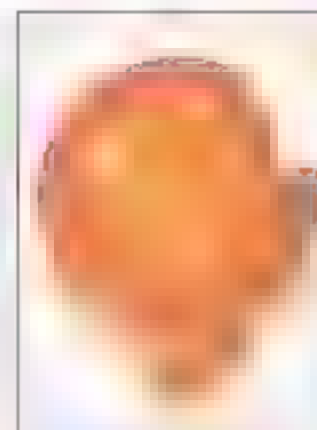


## Mr. Mouse

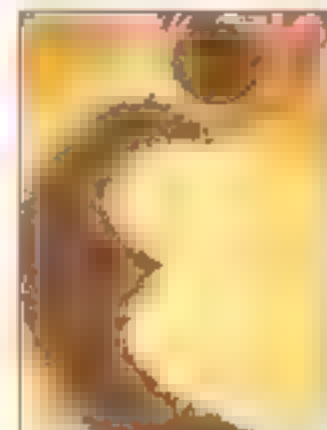


1 covered board  
 1 5- or 6-inch round cake  
 Butter  
 1 pint of heavy cream  
 1 cup of  
 black, red and yellow food  
 coloring  
 chocolate sprinkles  
 6 large and 6 small  
 chocolate  
 cookies  
 1 large prune  
 1 large piece of white  
 marshmallow  
 candy for eyes

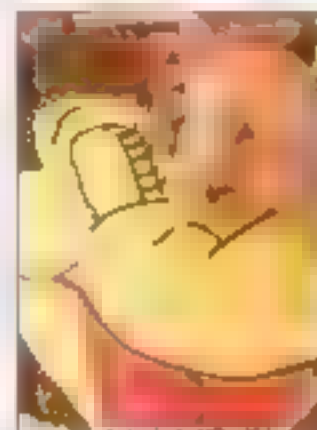
- 1 Carefully cut into one side of cake to form nose, as shown. Place leftover cake under face to form Mr. Mouse's rounded chin. Assemble the cake in position on prepared board.
- 2 Tint 1/2 cup icing black, 1/2 cup icing red, and make the remaining icing yellow. With a small metal spatula, spread yellow icing smoothly over entire face. Use a skewer to smooth the hair area. Fill area liberally with chocolate sprinkles, as shown.
- 3 Pipe outline of mouth and fill with red icing. Then fill in the area with red icing. Position three



1 Cut cake as shown, and



2 Ice face yellow; outline



3 Pipe and fill mouth



4 Add eyes, cookies for

chocolate cookies on each side of head for each ear. Use black icing to outline eyes, brows and lashes, as well as nose.

4 Position prune on tip of the nose, fill in eyes with candy, and place marshmallow on cheek.

## HINT

To make a cake of your child's favorite cartoon character, trace and then simplify it, keeping its identifying features. Use the colors associated with the character.

# Casey Caterpillar



1 covered board  
1 13 x 9 x 2-inch Basic  
Butter Cake  
1 cupcake or muffin  
1 quantity Fluffy Icing  
apricot and green food  
coloring  
jelly beans  
assorted candy  
plastic eyes  
sugar lips  
colored popcorn  
8 inches of colored ribbon

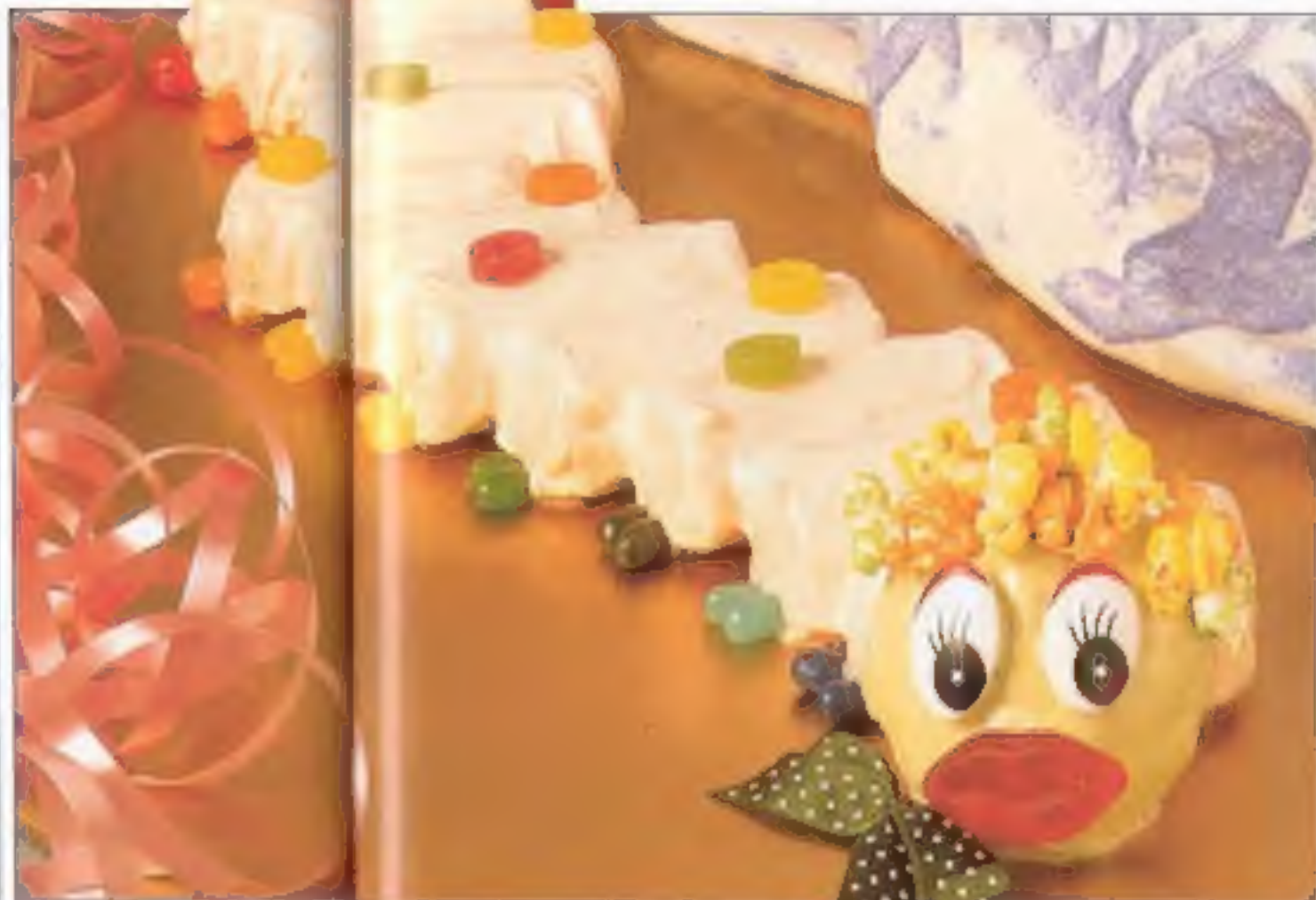
1. Cut cake in half lengthwise. Cut each half of cake crosswise into 6 pieces. Arrange cake pieces on prepared board as shown and place cupcake at front for head. Tint all but  $\frac{1}{4}$  cup icing apricot; tint reserved icing green.  
2. Spread apricot icing all over ends, top and sides of line of cake and over side of cupcake.

Spread top of cupcake with green icing.  
3. Press brightly colored candy randomly onto top, and pairs of jelly beans at intervals along sides of caterpillar as feet.  
4. Decorate, as shown.

**Note:** Casey Caterpillar is quick to assemble and could easily be made by children.

## HINT

For a busy cook, you can purchase pound cakes or miniature cream-filled cake rolls for this recipe. Simply cut the pound cake into twelve 3-inch pieces. Then you can make the icing or buy canned ready-to-spread icing from the grocery store.



1. Arrange cake pieces in wavy pattern on board for body, with cupcake for head.



2. Cover ends, top and sides of body and side of head with plain icing.



3. Press candy randomly over caterpillar body; ice top of head green.



4. Place eyes and lips in position; add popcorn hair, and finally the bow.





## Soccer Field



1 covered board  
2 13 x 9 x 2-inch Basic Butter Cakes  
2 quantities Basic Butter Cream  
green food coloring  
1/2 cup flaked coconut  
plastic soccer team with goal posts

- 1 Place cakes side-by-side on board. Place coconut in plastic bag with 2 drops food coloring. Press between fingers to mix. Tint all but 1/4 cup icing pale green.
- 2 Ice cake green.
- 3 Place a 13 x 9 x 2-inch cake pan across center of field. Sprinkle coconut around pan. Remove pan.
- 4 Pipe field lines with plain icing. Position goal posts and players.



1. Place coconut and green food coloring in plastic bag and press between fingers.



2. Place cakes side-by-side on board and cover with green icing.



3. Sprinkle colored coconut around edges of the field.



4. Pipe lines onto cake as shown, and position players and goal posts.



## Tic-Tac-Toe



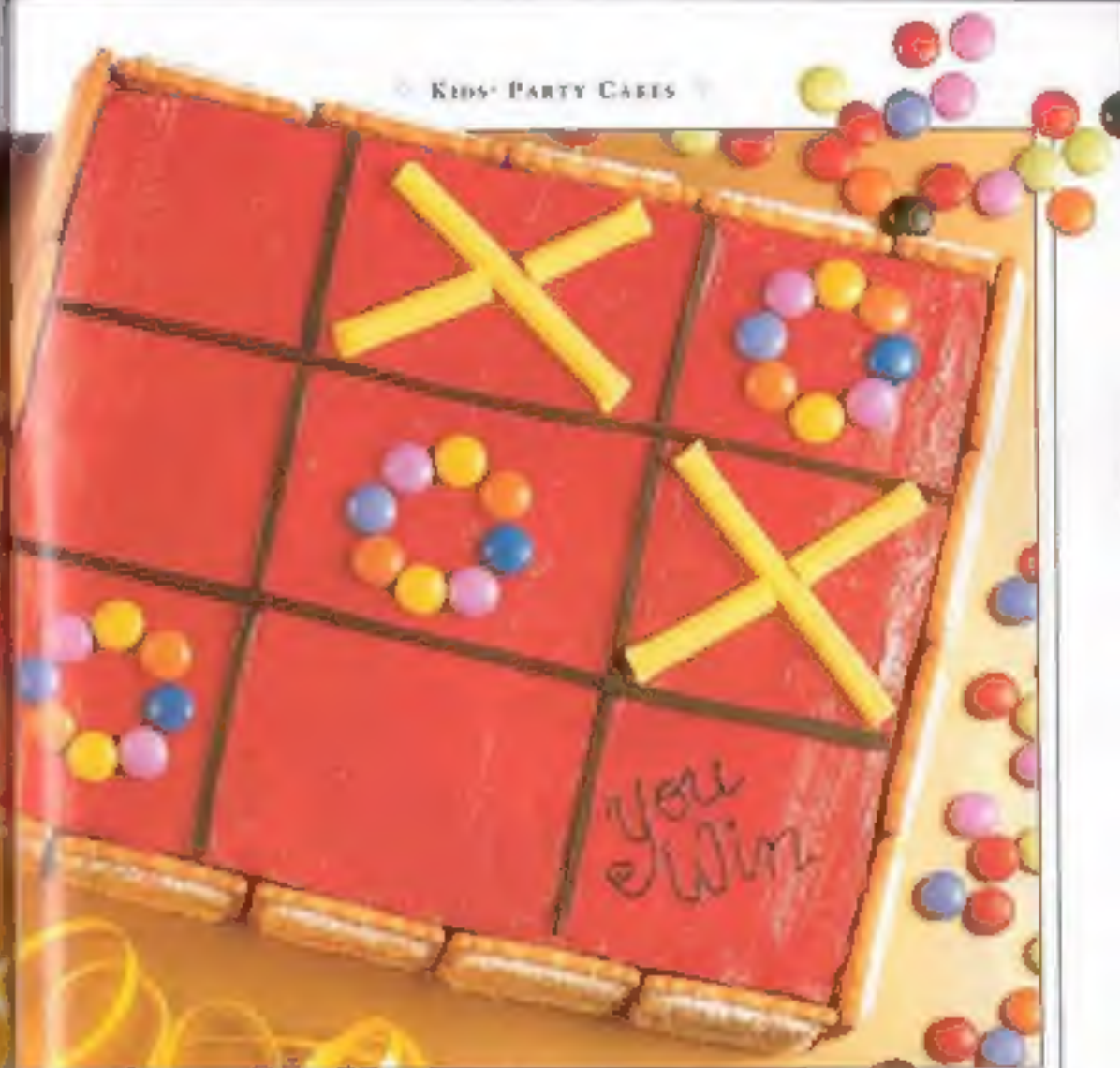
1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 quantity Basic Butter Cream  
pink and violet food coloring  
licorice strips  
frosting rectangular cookies  
bubble gum sticks  
candy-coated chocolate pieces  
small piping bag

1. Place cake on prepared board. Tint all of icing deep pink except for 1 tablespoon. Tint the reserved icing violet. Spread pink icing smoothly over top of the cake.  
2. Press licorice strips onto cake to make squares, cutting as necessary to fit.

3. Press chocolate-coated candy pieces into squares to make 'o's' and use bubble gum sticks to make the 'x's'. Cut these to fit, as shown.  
4. Ice back of cookies and press around the sides of cake. With violet icing pipe 'you win' or 'happy birthday', or whatever is appropriate.

## HINT

There are all sorts of other board games you could make. For instance, you could try your hand at backgammon, Chinese checkers, or even chess—use plastic chess pieces, or as close as you can get to them using candy or cookies. Your child may have a particular favorite you could make.



1. Frost top of cake with pink icing.



2. Press long thin strips of licorice onto cake to form squares.



3. Make 'o's' and 'x's' by pressing candy onto cake.



4. Press cookies around sides of cake as the finishing touch.



## Kimberly Kite



1 covered board  
2 13 x 9 x 2-inch Basic Butter Cakes  
1 quantity Fluffy Icing  
red food coloring  
colored sprinkles  
colored popcorn  
2 chocolate-covered cookies  
assorted candy  
3 feet of curling ribbon

1 Arrange cakes side-by-side on a cutting surface. Cut cakes into shape of kite, as shown. Cut leftover cake into 2½-inch triangles. Position the kite and triangles onto the prepared board.  
2 Tint ¼ cup icing red; leave remainder plain. Spread plain icing over top and sides of kite and triangles.  
3 Decorate tops of triangles with sprinkles.  
4 Pipe mouth onto cake with red icing, as shown. Decorate cake as illustrated with popcorn for hair, chocolate-covered cookies and candy for eyes, brows and nose, and curling ribbon for kite string. Finally, press cookies firmly around sides of kite.



1. Cut cakes into kite shape, as shown.



2. Cover kite shape and triangles with white icing.



3. Decorate triangles with colored sprinkles.



4. Pipe on mouth, add other facial features.

**HINT**

It's a lovely idea to make a cake that reflects your child's interests. You could make a baseball bat and ball, a football, a dart board, a book, or a basketball. More ambitious decorators could try a camera, a telephone or a computer. You could even try to make a portrait of your child, or show him or her engaged in some favorite activity. It doesn't have to be perfect—just be sure you get the eye and hair colors right.



ESYHER